Malolactic Fermentation

For 2.5 g package to inoculate 250 L.

Rehydrate package in 1 cup of clean chloride free room temperature water for a maximum of 15 minutes. Add the suspension to the wine to be fermented. Mix the wine gently by stirring.

Optimalo Addition

Suspend in a small amount of water or wine and add directly to the wine at the same time as the malolactic culture. DO NOT add to the rehydration water.

Bacchus

Add directly to the wine immediately after the alcoholic fermentation is complete.

Before malolactic fermentation DO NOT sulfite wine. Keep wine at room temperature. Malolactic ferment is a slow process with tiny bubbles, not a rigorous ferment like primary ferment.