

# VP41



# **Application**

The VP41 1-Step starter kit prepares a highly effective malolactic starter culture to promote the malolactic fermentation (MLF) of most red and white wines in a wide range of winemaking conditions. Using the *Oenococcus oeni* species of bacteria and an activator mix in a short acclimatization protocol, the VP41 1-Step starter culture wakes up the bacteria and activates their metabolism.

# **Oenological and Microbiological Properties**

Bacteria strain: VP41 *Oenococcus oeni*, isolated in an Italian hot climate region and selected during an extensive European research and development project for its high alcohol tolerance and steady fermentation properties.

- Alcohol tolerance: up to 15%
- Good implantation
- pH tolerance > 3.3
- Good activity as low as 16°C
- SO<sub>2</sub> tolerance: up to 60 mg/L total SO<sub>2</sub>, 10 mg/L free SO<sub>2</sub>
- Low production of volatile acidity
- No production of biogenic amines
- MLF kinetic: fast

### **Instructions for Use**

- 1. Rehydration Phase
- Mix and dissolve contents of the activator sachet in 100 litres of drinking water (temperature between 18° and 25°C).
- Add contents of the bacteria sachet and dissolve carefully by gentle stirring.
- Wait for 20 minutes.

### 2. Acclimatization Phase

- Mix the VP41 1-Step preparation (activator and bacteria dissolved in 100 litres of drinking water) with 100 litres of wine, pH > 3.5 (temperature between 17° and 25°C).
- Wait for 18 to 24 hours.

# 3. Pre-culture Transfer

- Transfer the pre-culture to 1000 hL of wine.
- Maintain temperature between 17° and 25°C.
- Check MLF activity (malic acid degradation) every 2 to 4 days.



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# **Packaging**

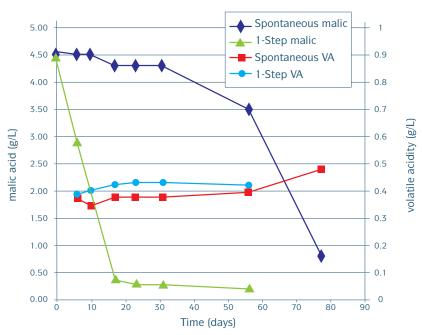
- Starter kit for inoculation of 1000 hL of wine.
- Once opened, activator and bacteria sachets must be used immediately.
- Activator and bacteria sachets must not be used separately.

# **Storage**

This product can be stored for up to 12 months at 4°C and 18 months at -18°C.

Kinetics of malic acid degradation in a 2005 red wine (pH 3.4, alcohol 14% vol., temperature  $17^{\circ}$ -18°C).

VP41 1-Step preparation vs. spontaneous MLF



### Distributor

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