BACTERIA
Oenococcus oeni

selected from nature

LALVIN VP41

MALOLACTIC
DIRECT INOCULATION
CULTURE

MBR® process

Distributed by:

SCOTT LABORATORIES

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Produced by:

LALLEMAND

Enhances Complexity and Mouthfeel

Adapted to High Alcohol and SO_2 Wines

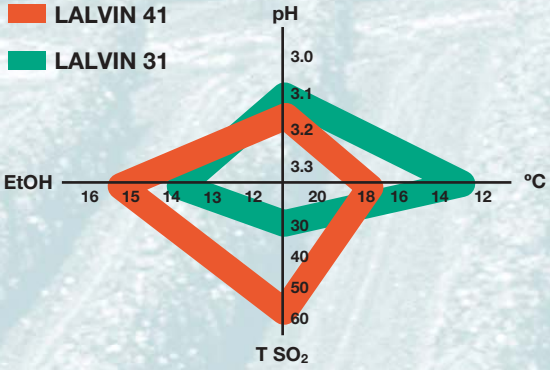
Applications

Lalvin VP41 was isolated in the Abruzzi region of Italy during an extensive European Union collaboration to research natural *Oenococcus oeni* strains. Numerous wineries and oenological institutes participated in this four-year effort to isolate, study and select malolactic (ML) bacteria with unique winemaking properties. Lalvin VP41's positive enhanced mouthfeel contribution stood out in comparison with other ML bacteria strains during tastings. In temperatures below 16°C (61°F), Lalvin VP41 is a slow starter but steady fermenter. The very good implantation, high alcohol and SO_2 tolerance of MBR® 41 make it a reliable malolactic fermentation (MLF) culture to use when a significant impact on wine structure is desired, especially when using security yeasts for the primary fermentation that are producing high levels of total SO_2.

Oenological and Microbiological Properties

- Pure strain of *Oenococcus oeni*
- pH tolerance: >3.1
- Wide range of temperature tolerance: 16°-24°C (61°-75°F)
- MLF kinetics: moderate
- Alcohol tolerance: excellent
- Total SO_2: 50-60 ppm
- Nutrient needs: in difficult conditions, the addition of Opti-Malo MLF nutrient is recommended
- Low VA production
- Reduction of acetaldehyde content resulting in better SO_2 efficiency (reduces SO_2 needs)
- Biogenic amine production: very low

Comparison between Lalvin VP41 and Lalvin 31 MBR Starter Cultures



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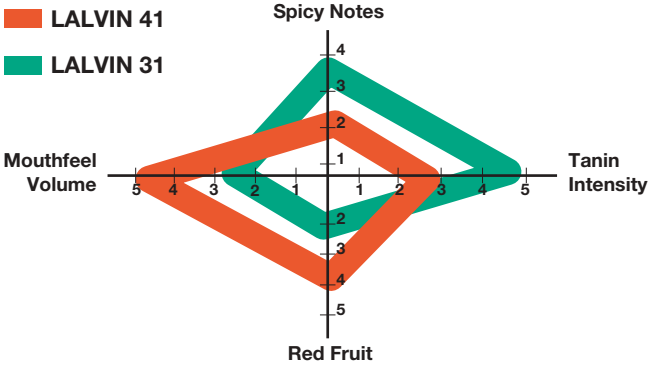


Usage

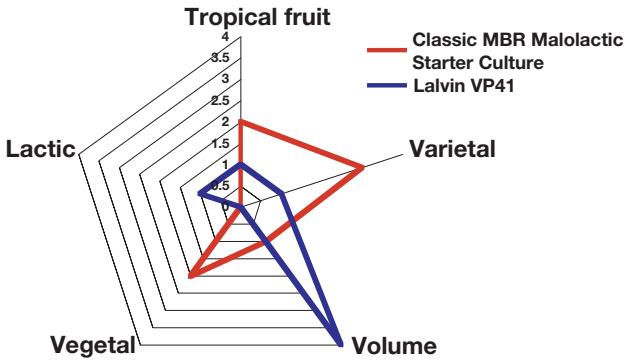
Prepared according to the Lallemand MBR® process, pre-acclimation is achieved during biomass production, giving bacteria cell-wall resistance to the adverse conditions found in wine, and allowing easy and direct wine inoculations.

Simply rehydrate contents of one sachet for 25 hL (660 U.S. gallons) into 500 mL of clean chlorine-free water at 20°-30°C (68°-86°F).

To inoculate, add the suspension directly to the wine towards the end of the alcoholic fermentation, then stir gently to evenly distribute the bacteria and minimize the oxygen pickup.

This product can be stored for 12 months at 4°C (39°F) and 18 months at -18°C (0°F)

Sensory Contribution of Lalvin VP41 to Aroma and Wine Structure



*Lallemand internal results 1998-1999

Packaging Sizes

Available in sachets for inoculation of 2.5 hL (66 U.S. gallons), 25 hL (660 U.S. gallons) and 250 hL (6,600 U.S. gallons) of wine.

For More Information

Lallemand has various technical publications at your disposal. Please visit www.lallemandwine.com for more information.

Lallemand guarantees the quality of its products sold in the original packaging, used before the expiration date and properly stored.

This sheet contains the latest information on our products. Subjet to change. This information does not constitute a contract.

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