



ENOFERM ALPHA™

Oenococcus oeni

Security and mouthfeel for a wide range of wine conditions.



As a producer of wine lactic acid bacteria, Lallemand developed a specific MBR™ production process that subjects the wine bacteria cells to various biophysical stresses, making them able to withstand the rigors of direct addition to wine. The conditioned MBR™ lactic acid bacteria that survive are robust and possess the ability to conduct reliable malolactic fermentation (MLF).

DESCRIPTION

ENOFERM ALPHA™ is a wine lactic acid bacteria selected from nature, in collaboration with the Institut Français de la Vigne et du Vin (IFV) for its high capacity to achieve reliable MLF in very different conditions of white and red wines.

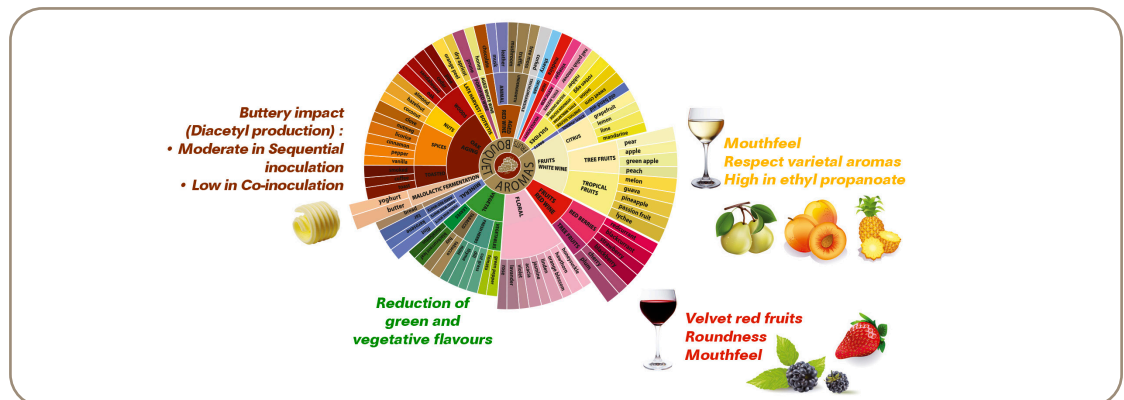
Produced with our MBR™ process, ENOFERM ALPHA™ has a good survival rate after inoculation into wine and a fast growth, allowing a good implantation and a fast MLF kinetic.



BENEFITS & RESULTS

ENOFERM ALPHA™ is a secure wine bacteria with an easy -to-use protocol (direct inoculation without any rehydration step).

ENOFERM ALPHA™ helps to secure and preserve wine quality, enhancing wine aroma complexity and mouthfeel, reducing green notes.



ENOFERM ALPHA™ is a bio-protection tool to protect wines against *Brettanomyces* when inoculated as soon as possible to prevent the excessive development of the spoilage yeast.

PROPERTIES

- pH tolerance: > 3.2
- Alcohol tolerance: up to 15.5 % vol.
- SO₂ tolerance: up to 50 mg/L total SO₂ (pay attention to molecular SO₂ at low pH)
- T° tolerance: > 14°C
- Low nutritional demand
- Good implantation
- MLF kinetic: fast
- Low volatile acidity production
- No production of biogenic amines
- Sensitive to excessive O₂ exposure
- Bacteria cinnamoyl esterase negative: cannot produce precursors for ethylphenol production by *Brettanomyces*



INSTRUCTIONS FOR OENOLOGICAL USE

Use one sachet for right quantity of hL indicated on label. Lowering the dosage or doing cross seeding or pitching methods will reduce the bacteria performance.

Sequential inoculation (post-alcoholic fermentation)

Bacteria inoculation: two options

- Direct inoculation without rehydration: open the sachet and add the bacteria directly into the wine after the end of alcoholic fermentation at the top of the tank or while emptying the tank.
- Direct inoculation with rehydration step: for best distribution, you can rehydrate the packet of freeze-dried selected wine bacteria in 20 times its weight of clean chlorine free water at 20°C for a maximum 15 minutes. Add this suspension directly to the wine towards the end of the alcoholic fermentation.
 - Stir gently to evenly distribute the selected wine bacteria and minimize the oxygen pickup.
 - Under more difficult conditions, add a specific bacteria nutrient.
 - Monitor malolactic fermentation activity (malic acid degradation) every 2 to 4 days.
 - Stabilize wine once malolactic fermentation (MLF) is finished.

Recommended temperatures:

- White wine / rosé wine: 16 to 20°C.
- Red wine: 17 to 25°C.

If limiting conditions (high alcohol > 14.5 vol, or high SO₂ > 45 ppm): from 18 to 22°C.

PACKAGING & STORAGE

- Product in powder form obtained by lyophilization.
- Available in different dosages for 2.5 hL (66 US gal.), for 25 hL (660 US gal.), for 250 hL (6,600 US gal.).
- Once opened, lactic acid bacteria sachet must be used immediately.
- This product can be stored for 18 months at 4°C/40°F or 36 months at -18°C/0°F in original sealed packaging.
- Sealed packets can be delivered and stored for 3 weeks at ambient temperature (<25°C/77°F) without significant loss of viability.

Distributed by:



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The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. March 2024 (Scott Laboratories).



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY

Original by culture

Visionary biological solutions - Being original is key to your success. At Lallemand Oenology, we apply our passion for innovation, maximize our skill in production and share our expertise, to select and develop natural microbiological solutions. Dedicated to the individuality of your wine, we support your originality, we cultivate our own.

www.lallemandwine.com