



# EASY-MALIC™

## *Oenococcus oeni*

### Successful and efficient malolactic fermentation

Use in red and white wines after alcoholic fermentation

#### DESCRIPTION

EASY-MALIC™ is an *Oenococcus oeni* wine bacteria selected by Lallemand R&D department for its fermentation performance.

A unique production process and unique microbiological characteristics make EASY-MALIC™ suitable for a wide range of wines (except under limiting winemaking conditions for red wine, such as low pH < 3.2, high alcohol, Total SO<sub>2</sub> > 60 mg/L or temperature < 16°C (61°F) and particularly the combination of these limiting factors).



#### BENEFITS & RESULTS

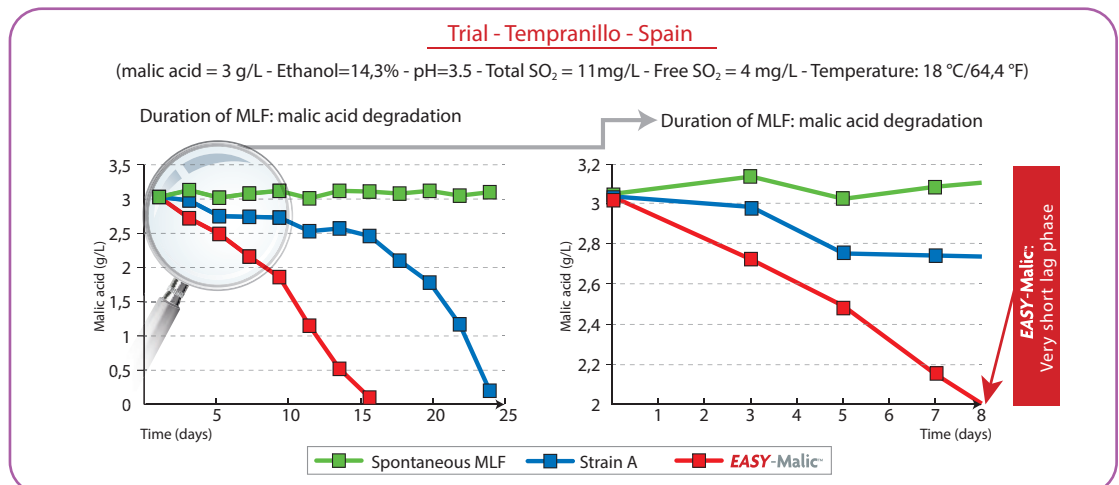
EASY-MALIC™ is an active lyophilized preparation of wine bacteria that contributes to a successful and efficient malolactic fermentation, allowing for faster stabilization and packaging of wine.

#### EASY TO USE

EASY-MALIC™ is prepared via a specific production method making it very easy to use. EASY-MALIC™ is added directly to the tank without specific rehydration protocols.

#### EASY AND FAST (SHORT LAG PHASE)

EASY-MALIC™ has been specially produced to accelerate the start of malolactic fermentation and also maintain a good rate of malic acid degradation in a wide range of wine characteristics.



#### EASY SHIPPING AND STORAGE

Delivery and storage of EASY-MALIC™ does not require extreme cold conditions. A temperature of 4°C/39 °F is sufficient to maintain the quality of the product.



## PROPERTIES

- **pH tolerance:** > 3.2
- **Alcohol tolerance:** < 16 % vol.
- **Temperature tolerance:** > 16°C (61°F)
- **SO<sub>2</sub> tolerance:** up to 60 mg/L of Total SO<sub>2</sub> (pay attention to molecular SO<sub>2</sub> at low pH)
- Good implantation
- **MLF kinetics:** very fast
- Low volatile acidity production
- No production of biogenic amines
- Bacteria cinnamoyl esterase negative: cannot produce precursors for ethylphenol production by *Brettanomyces*
- Late citric acid degradation: low production of diacetyl

## INSTRUCTIONS FOR OENOLOGICAL USE

We recommend using one sachet for the volume indicated on the sachet. Lowering the dosage or doing cross seeding or pitching methods will reduce bacteria performance.

### Sequential inoculation (post-alcoholic fermentation)

- Open the sachet and add EASY-MALIC™ to the wine just after the end of alcoholic fermentation. Add at the top of the tank or while emptying the tank. Rehydration of the bacteria is NOT required.
- Monitor malolactic fermentation activity (malic acid degradation) every 2 to 4 days.
- Stabilize wine once malolactic fermentation (MLF) is finished.

### Recommended temperatures:

- 17-25°C (63-77°F)
- 18-22°C (64-72°F) if high alcohol (>14.5%) or high SO<sub>2</sub> (>50 ppm TSO<sub>2</sub>)

## PACKAGING & STORAGE

- Product in powder form obtained by lyophilization.
- Dosage for 250 - 400 hL (6,600 - 10,560 US gal.).
- Once opened, the sachet must be used immediately.
- EASY-MALIC™ can be stored for 18 months at 4°C / 39°F and 36 months at - 18°C / 0°F in original sealed packaging.
- During delivery, sealed packets can be held at ambient temperature for three weeks (< 25°C / 77°F) without significant loss of viability.

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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. January 2022.



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