



MaloStar® Vitale SK11

MLF starter culture for red and white wines

Product description

MaloStar® Vitale SK11 is a highly concentrated freeze-dried starter culture for direct initiation of malolactic fermentation in red and white wines. The bacteria strain has been carefully selected from spontaneous *Oenococcus oeni* fermentations from a famous international wine-growing area. It was selected for its high rate of propagation, increased vitality and consequently for its ability to perform certain and rapid malic acid degradation. MaloStar® Vitale SK11 easily tolerates low pH values and cool cellar temperatures. High alcohol concentrations typical of southern climates were particularly considered during strain selection. The new starter culture also copes with high SO₂ values, as are customarily used for mash and juice sulphurisation. It guarantees histamine-free malolactic fermentation and low volatile acid formation. Vitality is promoted through stress induction applied during production, so that MaloStar® Vitale SK11 is optimally adapted to difficult conditions. Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

Other benefit	<ul style="list-style-type: none"> • Initiation of malolactic fermentation using MaloStar® Vitale SK11 allows better control of the start and duration of the malolactic fermentation. • The MLF promotes wines' structures, resulting in creamier, more rounded wines. The starter culture selected also emphasises typical varietal aromas in white wines, especially bringing notes of dried fruit and peach to the fore. • In the case of red wines, MaloStar® Vitale SK11 elegantly rounds out the red wine's character. Notes of jam, cherries or ripe peppers can be very pronounced. The aroma of powerful white wines and heavy red wines is supported by a subtle, buttery note. • Wines have greater microbiological stability after malolactic fermentation. • The need for SO₂ is less after malolactic fermentation. • Course of fermentation is even. • Wines fermented in this way have better organoleptic profiles. • Suitable for co-inoculation (24 - 48 h after yeast addition); sequential use recommended.
Recommended for	<ul style="list-style-type: none"> • All types of white, rosé and red wine
Conditions for malolactic fermentation	<ul style="list-style-type: none"> • Free SO₂: max. 15 mg/L. Ideal: NO SO₂! • Total SO₂: maximum 50 - 60 mg/L. • pH: the pH value should be 3.0 or greater (if necessary, adjust to pH 3.0 or higher using Erbslöh- Kalk). • Temperature: The wine temperature should be at 16 °C or above. • Alcohol content: max. 15.5 % ABV • It is beneficial if the wine is still on the healthy yeast or on the fine lees. • Carbon dioxide can inhibit malolactic fermentation. The surplus carbon dioxide can be driven off by careful stirring, as required. • Addition of the special malolactic fermentation nutrient MaloStar® Nutri significantly helps with problem-free malolactic fermentation

Dosage and use

The new MaloStar® Vitale SK11 strain can be used in both red and white wine production. With a vital cell number of $> 1 \times 10^{11}$ CFU/g, the MaloStar® Vitale SK11 starter culture is very highly concentrated and offers outstanding conditions for initiating malolactic fermentation. The contents of the pack for 10 hL are activated in 0.2 L water and those for 50 hL in 1.0 L water (at approx. 20 °C). They are added to the tank after 15 minutes (stirring occasionally during this time) and briefly mixed in. MaloStar® Nutri should be used for an improved nutrient supply. Inoculation towards the end of alcoholic fermentation (residual sugar < 4 g/L) or immediately after fermentation is advised for optimum progress of MLF, but MaloStar® Vitale SK11 is also ideally suited to simultaneous inoculation.

Storage

Store at maximum 4 °C for up to 18 months. Temporary, slight warming during transportation does not affect activity.

Producer: Lallemand S.A., France

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.
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