



MaloStar® Nutri

Nutrient for malolactic fermentation

Product description

MaloStar® Nutri promotes the supply of nutrients to MLF cultures and thereby guarantees the rapid onset of malolactic fermentation through active lactic acid bacteria. Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

Contents	MaloStar® Nutri is a mixture of deactivated yeast components, rich in alpha-amino nitrogen (amino acids), cell wall polysaccharides and cellulose.
Other benefits	<ul style="list-style-type: none">• <i>Oenococcus oeni</i> strains are unable to assimilate anorganic ammoniacal nitrogen. MaloStar® Nutri fortifies the young wine with easily assimilable nitrogen compounds. This is particularly important in dry years for MLF in white or rosé wines and in wines that have been fermented with a “demanding” yeast strain.• Polysaccharides from the yeast cell walls have a positive impact on malolactic fermentation by complexing tannins which have an inhibitory effect on malolactic fermentation bacteria.• MaloStar® Nutri contains – besides nitrogen and polysaccharides – important trace elements and vitamins, which play an important role as co-factors in malolactic fermentation.
Dosage	<ul style="list-style-type: none">• It is recommended to add 20 g of MaloStar® Nutri per 100 L wine.
Use	<ul style="list-style-type: none">• Dissolve the contents of the MaloStar® Nutri bag in hand-warm water and add directly to the wine before inoculation with the bacteria culture. Stir carefully as required.

Storage

Store in a cool, dry place. Packs which have been opened should be immediately tightly sealed and used within a few weeks.