



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.

Co-inoculation (simultaneous alcoholic fermentation)

The 1-STEP™ activator and lactic acid bacteria can be used in co-inoculation without any acclimatization step.

- 1A. Mix and dissolve content of the activator sachet in drinking water (temperature between 18 and 25 °C) according to the table below.

| 1-Step™ Kit | Volume of drinking water (L) |
|-------------|------------------------------|
| For 100 hL | 10 |
| For 500 hL | 50 |
| For 1000 hL | 100 |

- 1B. Add content of the lactic acid bacteria sachet and dissolve carefully by gently stirring.
2. Transfer immediately the rehydrated mix (activator and lactic acid bacteria) into the fermenting must/wine 24 hours after the yeast is added.
3. Check malolactic fermentation activity (malic acid degradation) every 2 to 4 days, as well as volatile acidity.

In cases of must with sulphite addition >8 g/hL, it is recommended to use the 1-STEP™ activator and lactic acid bacteria after alcoholic fermentation.

Recommended temperatures:

Carefully monitor must temperature, which must be below 30 °C at lactic acid bacteria inoculation (alcohol < 5% vol.) and below 27 °C when 10 % of alcohol is reached.

Sequential inoculation (post-alcoholic fermentation)

- 1A. Mix and dissolve content of the activator sachet in drinking water (temperature between 18 and 25 °C) according to the table below.

| | 1A | 2 |
|-------------|------------------------------|--------------------|
| 1-Step™ Kit | Volume of drinking water (L) | Volume of wine (L) |
| For 100 hL | 10 | 10 |
| For 500 hL | 50 | 50 |
| For 1000 hL | 100 | 100 |

- 1B. Add content of the lactic acid bacteria sachet and dissolve carefully by gently stirring. Wait for 20 minutes.
2. Add to this suspension the appropriate volume of wine (see table above) pH > 3.5, total SO₂ <45 ppm, no free SO₂ (temperature between 18 and 25 °C). Wait for 18 to 24 hours. If malic acid content is < 1.2 g/L, wait only for 6 to 10 hours.
3. Transfer the activated malolactic bacteria starter culture into the wine according to the volume indicated on the kit. Check malolactic fermentation activity (malic acid degradation) every 2 to 4 days. Under more difficult conditions, add a specific bacteria nutrient.

Recommended temperatures ranges:

- White wine / rosé wine: from 16 to 20 °C
- Red wine:
 - › If alcohol < 14.5% vol.: from 17 to 25 °C, with an optimal range: 18-22 °C
 - › If alcohol > 14.5% vol.: from 18 to 20 °C

PACKAGING & STORAGE

- Product in powder form obtained by lyophilization.
- This kit contains one sachet of active freeze-dried bacteria and one sachet of bacteria activator.
- Available in sachet for inoculation for 100 hL (2,640 US gal.), 500 hL (13,200 US gal.) and 1000 hL (26,400 US gal.).
- Once opened, activator and lactic acid bacteria sachet must be used immediately
- Activator and lactic acid bacteria sachet must not be used separately.
- 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:

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.



WINE YEASTS



WINE BACTERIA



NUTRIENTS /PROTECTORS



SPECIFIC YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD SOLUTIONS

