



MALOTABS™

Oenococcus oeni

A simple tablet to inoculate your barrels

DESCRIPTION

MALOTABS™ is an innovative tool, the unique selected wine bacteria for malolactic fermentation available in a tablet form. MALOTABS™ is a specific *Oenococcus oeni* tablet developed for an easy and simple inoculation in barrels and an easy induction of malolactic fermentation.



BENEFITS & RESULTS

Tablet form:

- Fast dissolution and dispersion
- For white wines and red wines

Easy-to-use and easy-to-add to barrels, MALOTABS™ ensure a fast bacterial dissolution and dispersion, complete and homogeneous throughout the entire volume of the barrel.

Tested and approved for its efficiency, MALOTABS™ is available for white and red wines. MALOTABS™ complements fresh and fruit driven wines with balanced mouthfeel.

PROPERTIES

- pH tolerance: > 3.2
- Alcohol tolerance: < 16% vol
- T° tolerance: > 16°C (61 °F)
- SO₂ tolerance: up to 60 mg/L of Total SO₂ (pay attention to molecular SO₂ at low pH)
- Good implantation
- MLF kinetic: fast to moderate
- Low volatile acidity production
- No production of biogenic amines
- Bacteria cinnamoyl esterase negative: cannot produce precursors for ethylphenol production by *Brettanomyces*
- Very late citric acid degradation: low production of diacetyl



INSTRUCTIONS FOR OENOLOGICAL USE

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

1 tablet = 250L max = 1 barrel

Sequential inoculation (post-alcoholic fermentation)

- Open the sachet and add one tablet per barrel directly (without rehydration) into the wine after the end of alcoholic fermentation. The dissolution of the tablet will be fast and complete without mixing operation.
- Monitor malolactic fermentation activity (malic acid degradation) every 2 to 4 days.
- Stabilize wine once malolactic fermentation (MLF) is finished.

Recommended temperatures:

- White wine: 16 to 20°C (61 - 68°F).
- Red wine: 17 to 25°C (63 - 77°F).

If limiting conditions (high alcohol > 14.5% vol. or high SO₂ > 45 ppm) or not within 18 to 22°C (64 - 72°F): check malolactic activity (malic acid degradation) every 2 to 4 days.

PACKAGING & STORAGE

MALOTABS™ contains 5 tablets to inoculate 5 barrels: 1 tablet / barrel.

- Once opened, MALOTABS™ must be used immediately. Unused tablets may be resealed in their original packaging until ready for use.
- 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:

LALLEMAND AUSTRALIA

23-25 Erudina Ave,
Edwardstown, SA, 5039
australiaoffice@lallemand.com
+61 8 8276 1200

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. April 2024.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original by culture

www.lallemandwine.com

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.