



UVAFERM ALPHA™

MBR™ process
direct inoculation

Oenococcus oeni

Security and mouthfeel for a wide range of wine conditions.



As a producer of wine lactic acid bacteria, Lallemand developed a specific MBR™ production process that subjects the wine bacteria cells to various biophysical stresses, making them able to withstand the rigors of direct addition to wine. The conditioned MBR™ lactic acid bacteria that survive are robust and possess the ability to conduct reliable malolactic fermentation (MLF).

DESCRIPTION

UVAFERM ALPHA™ is a wine lactic acid bacteria selected from nature, in collaboration with the Institut Français de la Vigne et du Vin (IFV) for its high capacity to achieve reliable MLF in very different conditions of white and red wines.

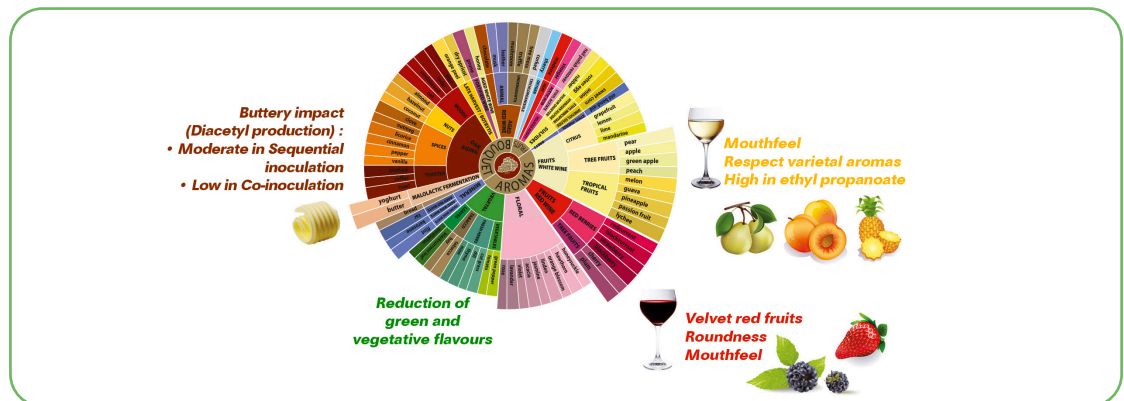
Produced with our MBR™ process, UVAFERM ALPHA™ has a good survival rate after inoculation into wine and a fast growth, allowing a good implantation and a fast MLF kinetic.



BENEFITS & RESULTS

UVAFERM ALPHA™ is a secure wine bacteria with an easy-to-use protocol (direct inoculation without any rehydration step).

UVAFERM ALPHA™ helps to secure and preserve wine quality, enhancing wine aroma complexity and mouthfeel, reducing green notes.



UVAFERM ALPHA™ is a bio-protection tool to protect wines against *Brettanomyces* when inoculated as soon as possible to prevent the excessive development of the spoilage yeast.

UVAFERM ALPHA™ is also highly efficient to start and achieve MLF in wine with low malic acid content (>0.7 g/L).

PROPERTIES

- pH tolerance: > 3.2
- Alcohol tolerance: up to 15,5 % vol.
- SO₂ tolerance: up to 50 mg/L total SO₂ (pay attention to molecular SO₂ at low pH)
- T° tolerance: > 14 °C
- Low nutritional demand
- Good implantation
- MLF kinetic: fast
- Low volatile acidity production
- No production of biogenic amines
- Co-inoculation recommended
- Sensitive to excessive O₂ exposure
- Bacteria cinnamoyl esterase negative: cannot produce precursors for ethylphenol production by *Brettanomyces*



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)

1. Yeast addition

Rehydrate the selected dry yeast according to the instructions. Preferably in presence of a rehydration nutrient and inoculate the must.

2. Bacteria addition

Depending on the SO₂ addition at crush:

- SO₂ addition < 5 g/hL: wait for 24 hours
- SO₂ addition 5-8 g/hL: wait for 48 hours
- Direct inoculation of bacteria without rehydration: open the sachet and add the bacteria directly to the must/wine to be fermented from the top of the tank (white must) or during a pumping-over (red must).
- Direct inoculation with rehydration step: for best distribution, you can rehydrate the packet of freeze-dried lactic acid bacteria in 20 times its weight of clean chlorine free water at 20°C for a maximum of 15 minutes and add the suspension to the must/wine to be fermented.
 - Assure a good distribution.
 - Carefully monitor must temperature, which must be below 30 °C at lactic acid bacteria inoculation (alcohol < 5 % vol) and below 27 °C when the level of 10 % alcohol is reached.
 - Complex nutrients addition at 1/3rd of alcoholic fermentation is recommended.
 - Monitor malic acid and volatile acidity.
 - Top the wine after alcoholic fermentation (AF).
 - Otherwise rack and stabilize after MLF.

Sequential inoculation (post-alcoholic fermentation)

Bacteria inoculation: two options

- Direct inoculation without rehydration: open the sachet and add the bacteria directly into the wine after the end of alcoholic fermentation at the top of the tank or while emptying the tank.
- Direct inoculation with rehydration step: for best distribution, you can rehydrate the packet of freeze-dried selected wine bacteria in 20 times its weight of clean chlorine free water at 20 °C for a maximum 15 minutes. Add this suspension directly to the wine towards the end of the alcoholic fermentation.
 - Stir gently to evenly distribute the selected wine bacteria and minimize the oxygen pickup.
 - Under more difficult conditions, add a specific bacteria nutrient.
 - Monitor malolactic fermentation activity (malic acid degradation) every 2 to 4 days.
 - Stabilize wine once malolactic fermentation (MLF) is finished.

Recommended temperatures:

- 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.
- Available in different dosages for 2.5 hL (66 US gal.), for 10hL (264 US gal.), for 25 hL (660 US gal.), for 100 hL (2,641 US gal.), for 250 hL (6,600 US gal.).
- Once opened, lactic acid bacteria sachet must be used immediately.
- 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



www.lallemandwine.com