

OENO 2050

LACTIC BACTERIA IN SUSPENSION



OENO2050 is a strain of *Oenococcus oeni* selected from a calcareous vineyard in the middle of Navarre. Ceded by Bodegas y Viñedos Úriz S.L.

OENO2050 has a negative histidine genotype, hence it does not generate histamine.

OENO2050 is a strain known for its rapid malolactic fermentations in red wines with pH > 3.3. (See see figures 1-3).

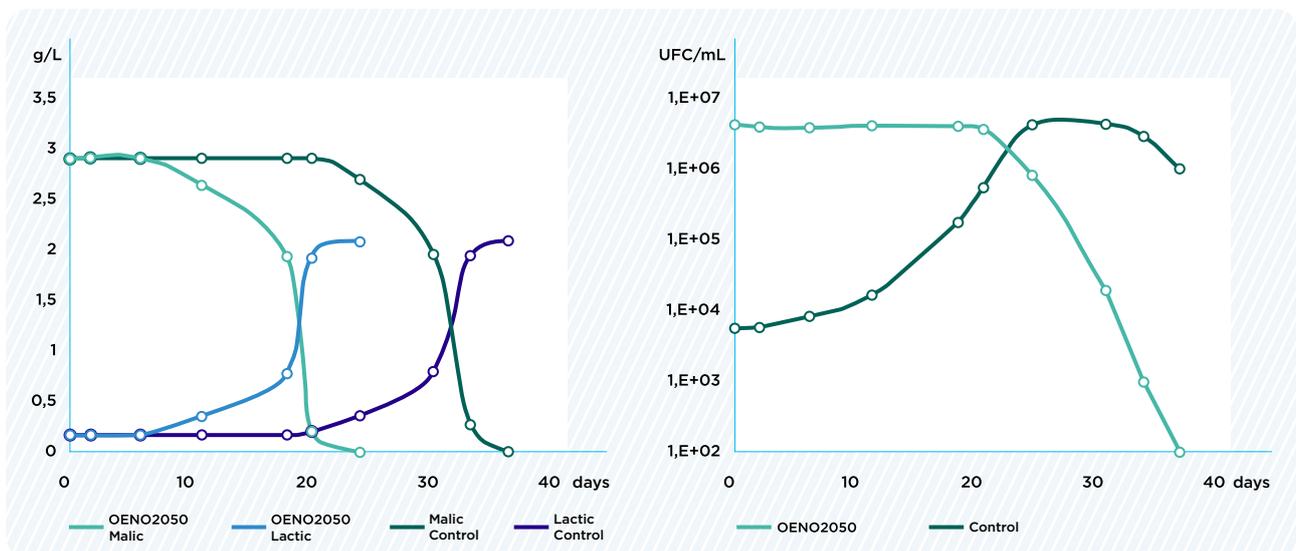


Figure 1. Comparative malolactic fermentation in D.O. Rioja wine with pH 3.39 between control (without inoculating) and inoculated with **OENO2050**.

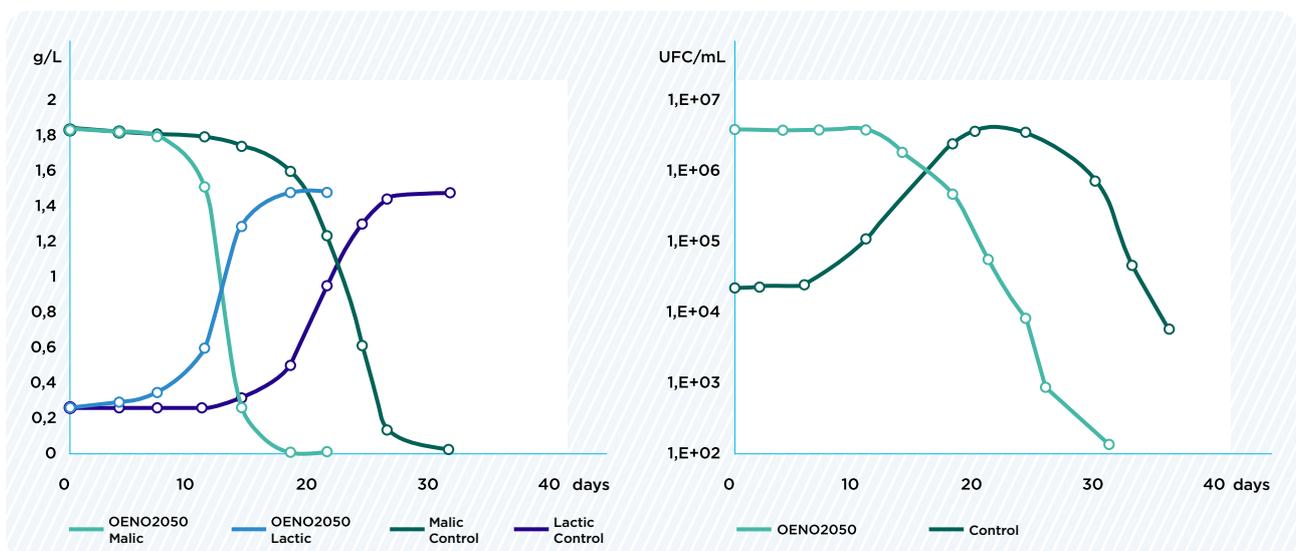


Figure 2. Comparative malolactic fermentation in D.O. Ribera de Duero wine with pH 3.61 between control (without inoculating) and inoculated with **OENO2050**.

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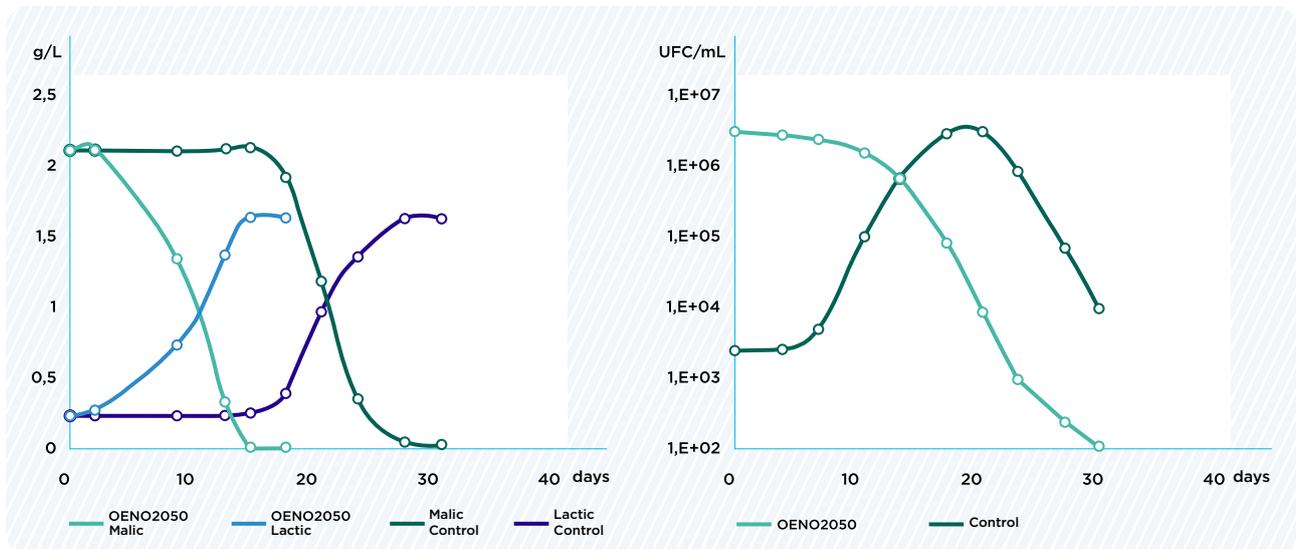


Figure 3. Comparative malolactic fermentation in D.O. Ribera de Duero wine with pH 3.34 between control (without inoculating) and inoculated with **OENO2050**.

Application:

OENO2050 is grown for malolactic fermentations of red wines with low pH (3.3-3.6).

OENO2050 respects the varietal organoleptic characteristics while maintaining the fruity expression of wines after fermentation.

Maintains good acidity and increases volume and roundness on palate.

Conditions of use:

pH > 3.3.

Temperature 20-25 °C.

Free sulphurous < 10 ppm.

Alcohol < 16.5°.

Instructions and dose:

Oeno2050 is available in 1.2 litre and 0.6 litre aluminium containers for food use.

- 1.2 L: 10,000 litres of wine.
- 0.6 L: 5,000 litres of wine.

1. Temper to 20 °C.
2. Blend the container well.
3. Mix with a similar volume of wine from the tank or barrel (dilution 1:1). It is advisable to add 15 g/ Hl of GO-ML to the mixture.
4. Allow 5-6 hours for activation before inoculation.
5. Inoculate and homogenise by stirring.

Special preservation:

Containers must be kept in refrigeration (2-6 °C) until the time of use. Under these conditions, the viability of the culture is guaranteed for 1 month from production date.