

# MAXIFLORE ELITE™



Oenological lactic bacteria with fast re-acclimatisation capacities (1-Step® process).  
**Enhances structure and balance between ripe fruit and spicy notes.**

## ↓ OENOLOGICAL APPLICATIONS

**MAXIFLORE ELITE™** enhances the sensation of structure and body in red wines, while at the same time emphasising spicy and mentholated aromas which balance the notes of ripe fruit that it tends to bring out. In white wine, it can boost dry fruit notes.

Combining 1-Step® acclimatisation efficiency with its bespoke characteristics of resisting low pH, low temperatures, SO<sub>2</sub> and high alcohol content, **MAXIFLORE ELITE™** is a choice ally for making your malolactic fermentations secure. It is best used in early inoculation [at 2/3 of alcoholic fermentation] as well as sequentially [after alcoholic fermentation].

## ↓ IMPLEMENTATION AND PRECAUTIONS FOR USE

**MAXIFLORE ELITE™** is a kit which includes:

- a preparation of lyophilised selected lactic bacteria
- a dedicated activator to be added to the bacteria re-acclimatising liquor.

Dosage: use a kit to inoculate hL volume as indicated on the sachet. Reducing dosage, subculturing or carrying out starter phases lowers bacteria performance.

• **Early inoculation (density 1.020) or sequential inoculation (after alcoholic fermentation):**

1. Dissolve the activator sachet (A) in the volume of water set out in the following table between 18° and 25°C. Add the contents of the bacteria sachet (B) and let it dissolve slowly and gently. Wait 20 minutes.
2. Mix in the previous preparation in the same volume of wine/must at pH > 3.2 at a temperature of between 18° and 25°C. Wait 18 to 24 hours. In the case of initial malic acid < 1.2 g/L, reduce acclimatisation time: 6 to 10 hours maximum.
3. Check that the malic acid has broken down properly (close to 0), particularly in difficult cases (alcohol > 14.5% vol, SO<sub>2</sub> > 45 ppm, malic acid < 1.2 g/L).
4. Stir this preparation into the whole volume of must/wine to be inoculated. Keep temperature between 18° and 25°C (22°C maximum in difficult cases).
5. Check the malic acid breakdown process every 2 to 4 days.

• **If used in co-inoculation (at the beginning of alcoholic fermentation):**

1. Dissolve the contents of the activator sachet (A) in the volume of water set out in the following table between 18° and 25°C. Add the bacteria (B) and mix in carefully. Wait 2 hours maximum.
2. Stir this preparation into the whole volume of must (pH > 3.4 – sulphiting operation < 8 g/hL) from the very beginning of alcoholic fermentation. See that the must remains at a temperature of between 18° and 25°C.
3. Check malolactic fermentation every 2 - 4 days (malic and lactic acids) as well as volatile acidity.

Reacclimatisation medium (L)	Kit 25 hL	Kit 100 hL	Kit 500 hL
Water	2,5 L	10 L	50 L
Must/ wine	2,5 L	10 L	50 L

## ↓ CHARACTERISTICS

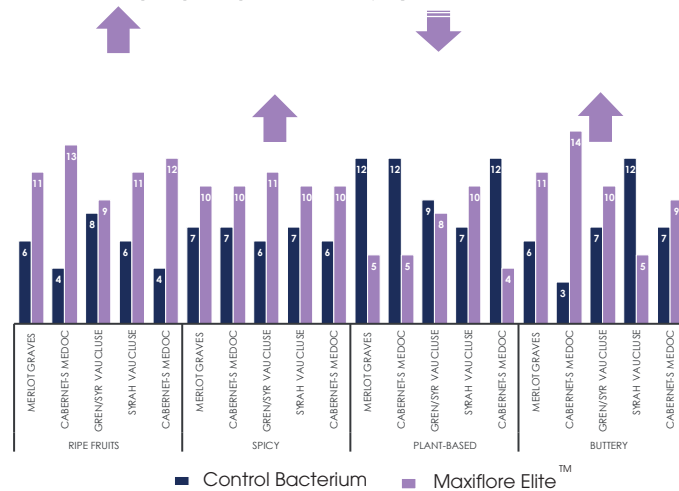
- Species: *Oenococcus oeni*.
- Population: > 1.1011UFC/g.
- Tolerance to pH: > 3.2
- Tolerance to alcohol: up to 15.5% vol.
- Tolerance to SO<sub>2</sub>: up to 10 mg/L of free SO<sub>2</sub> and 60 mg/L of total SO<sub>2</sub>.
- Range of temperatures tolerated: between 18° and 26°C.
- In the case of several difficult conditions, these tolerance ranges (pH, alcohol, SO<sub>2</sub>, temperature) are more restricted.
- FML kinetics: fast.
- Production of diacetyl: medium to high.
- Production of volatile acidity: low.
- No production of biological amines.
- Negative phenol bacteria: does not produce volatile phenols or precursors.
- Medium compatibility with co-inoculation.

# MAXIFLORE ELITE™

MAXIFLORE ELITE™: a bacterium that balances the aromatic bouquet of wines

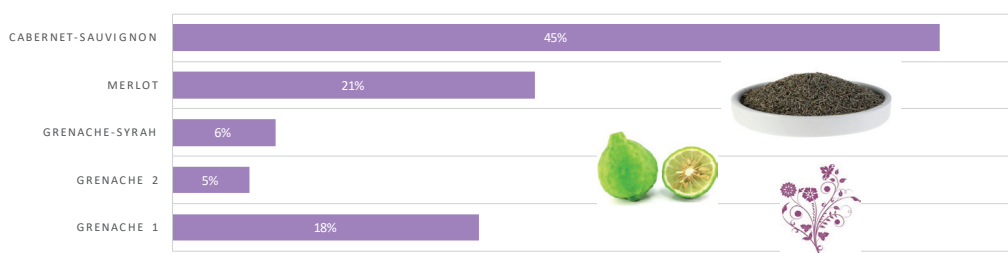
MAXIFLORE ELITE™ has, over a good many trials on red wine, proved to reduce plant-based character by contributing to fresh buttery notes. It also stands out by its ability to combine between spicy notes and the expression of ripe fruit. In white wines, this activity is expressed through notes of hazelnut and dried apricots.

Sensory analysis on 5 comparative trials of oenological bacteria tested per pair (professional jury of 17 tasters)



MAXIFLORE ELITE™ brings out terpenols and spices

Linalool: gains (%) obtained with the Maxiflore Elite™ bacterium in relation to bacteria



Through its glycosidase activity, MAXIFLORE ELITE™ releases terpenols from their odourless glycosylated precursors. In red wines, these varietal compounds and their esters help produce mentholated notes of thyme, oregano or bergamot. Where white wines are concerned, they contribute a floral and lemony aroma.

PACKAGING AND STORAGE

- Dosage for 25 hL, 100 hL et 500 hL.

MAXIFLORE ELITE™ must be stored in a cold environment. The powder retains its characteristics for 36 months after its date of production if it is stored at -18°C (corresponding to its best-before date) and 18 months if stored at +4°C.

The sealed packets may be delivered and stored for three weeks at ambient temperature (< 25°C) without any significant loss in activity and efficacy. On the other hand, when a sachet is opened it must be used immediately since the lyophilized powder is hygroscopic and bacteria quickly lose their activity.