

## **MaloBacti™ AF3-DI**

### **NEW MLF BACTERIA STRAIN FOR HIGH ALCOHOL AND PHENOLIC LEVELS** THE NEW STANDARD FOR THE MALOLACTIC FERMENTATION

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#### ► **No more diacetyl in wine**

MaloBacti™ AF3 is another strain of freeze dried MLF starter cultures of *Oenococcus oeni* with unique properties. MaloBacti™ AF3 was selected for special requirements of the malolactic fermentation in wines with high alcohol and phenolic levels.

- High tolerance to high phenolic conditions
- Very high tolerant to high alcohol conditions in wine, up to 16,0% Vol. Alc.
- Outstanding fruity flavour profile, for condimental wines

#### ► **Technical advice**

- Perfectly suitable for simultaneous and sequential inoculation

- Simultaneous:  
24 - 48 h after yeasting, up to max. pH 3,5
- Late simultaneous: at 8° – 9° brix

- For excellent sensory properties and accentuation of varietal characters
- Take out the bacteria package out of the freezer. 30 min. before use
- Add directly into the tank. Mix it without oxygen intake (as far as possible)
- Keep temp. around 18 - 20°C while entire MLF in difficult conditions (slow fermentation, high total SO<sub>2</sub>, low nutrient content, high alc.) and use MaloControl™ BIO additionally.

#### ► **Oenological properties**

- SO<sub>2</sub>: tolerance 30-50 ppm (at pH 3.3)
- pH-range from 3.0- 3.2
- Ethanol tolerant up to 14.0-16.0 % Vol. Alc.
- Recommended wine temp. 17 - 25°C

#### ► **Package content**

**MaloBacti™ AF3 DI** 25 hL and 100hl

#### ► **Shelf life / storage**

- 2 years at min. -18 °C
- 4 weeks at +5°C
- 5 days at 4 - 6 °C

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Breisach, Januar 2026

#### **Disclaimer:**

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