PRODUCT INFORMATION

MaloBacti™ CN1-DI

NEW FREEZE DRIED BACTERIA STRAIN WITHOUT CITRIC ACID METABOLISM THE NEW STANDARD FOR MLF IN RED AND WHITE WINE

No more diacetyl in wine

MaloBacti™ CN1-DI represents a new generation of freeze dried MLF starter cultures of *Oenococcus oeni* with unique properties. MaloBacti™ CN1-DI has the ability to avoid diacetyl formation from citric acid degradation.

- Protection of the varietal characters and flavours in the wine after MLF
- No increase in the volatile acidity in the wine because no acetic acid production
- No buttery or butter-scotch flavor because there is no diacetyl production

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_2, low nutrient content, high alc.) and use MaloControl™ BIO additionally.

Oenological properties

- SO_2: tolerance 30-35 ppm (at pH 3.3)
- pH-range from 3.2
- Ethanol tolerant up to 14.0% Vol. Alc.
- Recommended wine temp. 17 - 25°C

Package content

MaloBacti™ CN1 DI 25 **hL**

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

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