



# MaloControl™ BIO

## Special nutrition supplement for the support of MLF bacteria metabolism

Stuck or sluggish malolactic fermentations (MLF) are still present problems in the wine industry. The reasons for sluggish MLFs are multiple. The main inhibitory factor is an elevated  $\text{SO}_2$  content in the subject wine. Elevated levels of  $\text{SO}_2$  evolve from the primary fermentation due to the lack of essential nutrition. To overcome this problem, 2B has developed MaloControl™ to balance the nutrition for the MLF bacteria.

MLF bacteria have a specific requirement of nutrition that is different to yeast. This specific nutrition requirement is an important factor when considering a successful MLF.

### Properties

- Provides a balanced combination of all essential amino acids and trace elements for MLF bacteria
- Absorbs inhibitory substances in the base wine (e.g. medium chain fatty acids)
- Diminishes the typical MLF character in all wines
- Low dosage rate due to high concentration of supplements

### Ingredients

MaloControl™ is a special purified yeast preparation that contains a blend of naturally derived vitamins and trace elements. The special purification process ensures a microbial integrity. MaloControl™ is GMO free. Shelf life is max. 24 months at 15°C, if stored under cool and dry conditions.

### Addition Guide

**Improves bacteria metabolism and absorbs inhibitory substances, recommended for:**

- Harsh wine conditions e.g. > 15% alc; pH < 3.2;  $\text{TSO}_2$  > 40ppm
- Nutrient deficient fruit - low YANs, disease, dry-grown
- Wines with previous MLF difficulties and for re-inoculations

| Condition    | Dosage |
|--------------|--------|
| > 120ppm YAN | 4g/hL  |
| < 120ppm YAN | 8g/hL  |

### Application Instructions



#### STEP 1

Dissolve in water or wine at 20°C.



#### STEP 2

Add to wine to be inoculated making sure the suspension is evenly distributed.



#### STEP 3

Inoculate supplemented wine with desired MLF starter culture.

