

# ANCHOR CO-INOCULANT BACTERIA 3.2

*Oenococcus oeni* / *Lactobacillus plantarum* blend

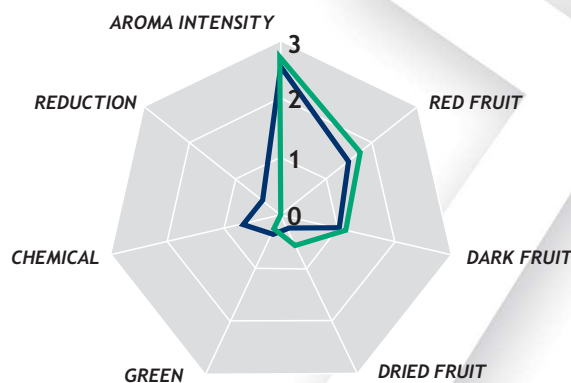
## MLF+AROMA

► Increased **ROUNDNESS** and **MOUTHFEEL** in red and white wines

► Decrease in **GREEN** characteristics

► Reduced **ASTRINGENCY** ► Enhanced **DARK FRUIT** aroma in red wines

► **CO-INOCULATION**: same day inoculation of yeast and bacteria; ease of use and timesaving

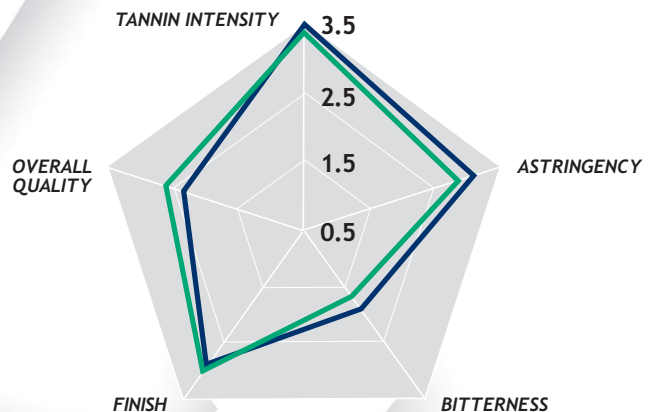


## AROMA PROFILE

Increased aroma intensity and overall quality, with reduced astringency and bitterness (Tempranillo wine, Spain).

— ANCHOR CO-INOCULANT BACTERIA 3.2 — COMMERCIAL O. OENI CULTURE

## TASTE PROFILE



**DOSAGE:** 1 g/hL

**REHYDRATION:** Dissolve one sachet in 20 times its weight of chlorine-free water at 20 °C for 15 minutes maximum. Stir to disperse. Rehydrated bacteria should be added to the must at the same time as the yeast. Temperature of the must should ideally be maintained between 18 and 25 °C.

**STORAGE:** Store in a cool and dry place. 18 months at 4 °C or 36 months at -18 °C in original sealed packaging. Use once opened.

### ORIGIN

Isolated by the Institute for Wine Biotechnology, Stellenbosch University, South Africa.

### APPLICATION

The Anchor Co-Inoculant Bacteria 3.2 is a mixed MLF starter culture for co-inoculation in red and white wines. This bacteria culture is developed to allow you all the benefits of co-inoculation, whilst increasing the fullness and aroma of lower pH wines.

### TECHNICAL CHARACTERISTICS OF THE BACTERIA:

Temperature tolerance: 25 - 28 °C

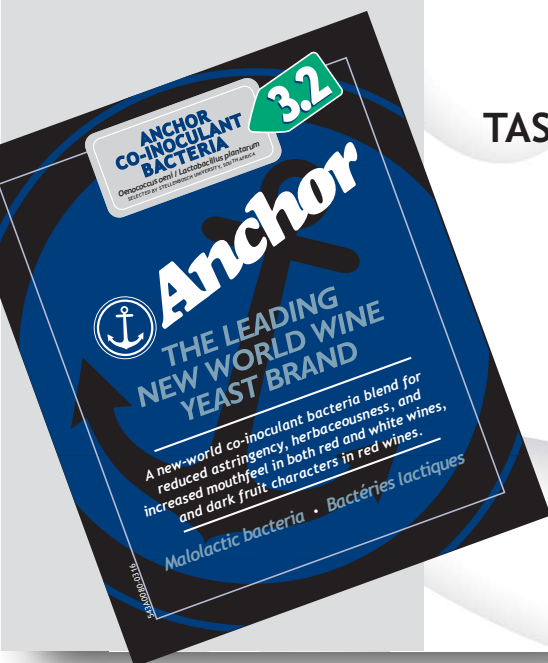
Alcohol tolerance: 15%

Total SO<sub>2</sub> at inoculation < 50 mg/L

pH ≥ 3.2

No biogenic amine production

Little to no volatile acidity production



DISCLAIMER: Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.

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DISTRIBUTOR:



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WINE YEAST

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