

BACTERIA
Oenococcus oeni

Selected from nature

LALVIN
31

**MALOLACTIC
DIRECT INOCULATION
CULTURE**


MBR® process



Distributed by:



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Produced by:



**ADAPTED TO LOW PH AND
LOW TEMPERATURE WINES**

**ENHANCES POLYPHENOLIC
CONTENT AND FRUIT CHARACTER**

APPLICATIONS

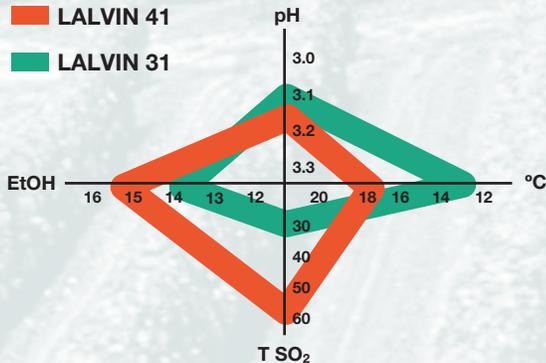
Lalvin 31 was selected from the French Institut Technique du Vin (I.T.V.) wine bacteria culture collection for its capacity to achieve good and reliable malolactic fermentation (MLF) under stressful wine conditions, such as low pH or low temperature. In red wines, Lalvin 31 is a suitable Malolactic Starter Culture to use in spicy and red fruit-driven wines with good tannin structure. By being able to carry out MLF at low temperature, Lalvin 31 gives the winemaker control to help make wine with higher color intensity and stability. In white wines it is known for a slight buttery contribution while enhancing varietal fruit, increased body and length of finish. Due to its excellent survival rate under cold and low pH conditions, Lalvin 31 appears to be the most efficient culture to control MLF under conditions typically found in cooler regions and cellars lacking good temperature control.

OENOLOGICAL AND MICROBIOLOGICAL PROPERTIES

- Pure strain of *Oenococcus oeni*
- pH tolerance: >3.1
- Wide range of temperature tolerance: 13°-24°C (55°-75°F)
- MLF kinetics: moderate (longer lag phase under more difficult conditions)
- Alcohol tolerance: good
- Total SO₂: 30 ppm

- Medium nutrient needs: in difficult conditions the addition of Opti-Malo MLF nutrient is recommended
- Low VA production
- Reduction of acetaldehyde content resulting in better SO₂ efficiency (reduces SO₂ needs)
- Biogenic amine production: very low

COMPARISON BETWEEN LALVIN VP41 AND LALVIN 31 MBR STARTER CULTURES



USAGE

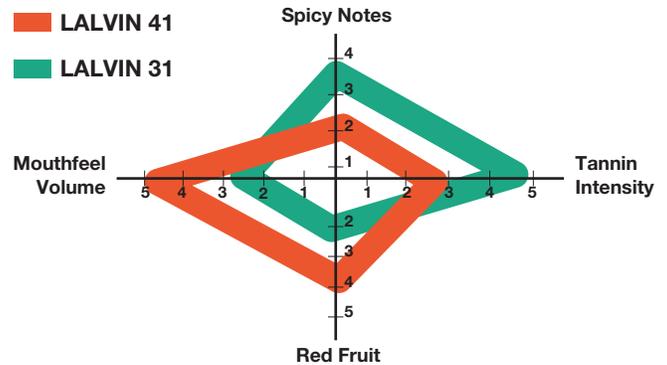
Prepared according to the Lallemand MBR® process, pre-acclimation is achieved during biomass production, giving bacteria cell-wall resistance to the adverse conditions found in wine, and allowing easy and direct wine inoculations.

Simply rehydrate contents of one sachet for 25 hL (660 U.S. gallons) into 500 mL of clean chlorine-free water at 20°-30°C (68°-86°F).

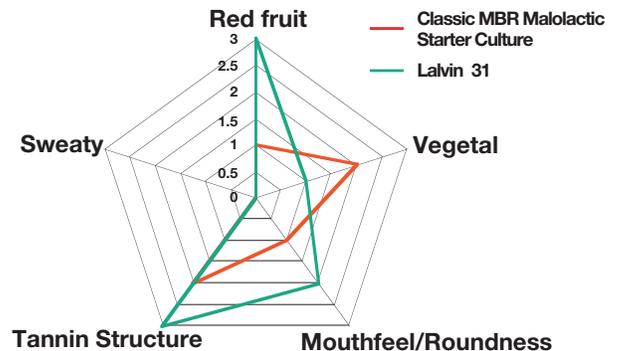
To inoculate, add the suspension directly to the wine towards the end of the alcoholic fermentation, then stir gently to evenly distribute the bacteria and minimize the oxygen pickup.

This product can be stored for 12 months at 4°C (39°F) and 18 months at -18°C (0°F)

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SENSORY CONTRIBUTION OF LALVIN VP41 TO AROMA AND WINE STRUCTURE



*Lallemand internal results 1998-1999

PACKAGING SIZES

Available in sachets for inoculation of 2.5 hL (66 U.S. gallons), 25 hL (660 U.S. gallons) and 250 hL (6,600 U.S. gallons) of wine.

FOR MORE INFORMATION

Lallemand has various technical publications at your disposal. Please visit www.lallemandwine.com for more information.

Lallemand guarantees the quality of its products sold in the original packaging, used before the expiration date and properly stored.

This sheet contains the latest information on our products. Subject to change. This information does not constitute a contract.

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