

EXTREMO X 03

Multi strains lyophilized culture of *Oenococcus oeni*

CHARACTERISTICS

EXTREMO X 03 is a multi strains culture of *Oenococcus oeni* selected for its high capacity of consumption of malic acid and for its positive influence on the organoleptic characteristics of wine.

The best results can be achieved with temperatures higher than 18°C, free SO₂ lower than 10 mg/l and with the use of a specific nutrient such a CREA-FERM ML.

Wines inoculated with EXTREMO X 03 do maintain a good tannic structure and a better color stability after the Malo Lactic Fermentation with respect to the wines on which the MLF has happened spontaneously. EXTREMO X 03 has a positive effect also on the onset of reductive phenomena that sometimes appear at the end of MLF

APPLICATIONS

First selected for the induction of MLF on red wines, EXTREMO X 03 has shown excellent results also on white wines as well as for sparkling base wines, on which pH conditions are generally more difficult for lactic bacteria development.

We suggest the use of EXTREMO X 03 at the end of alcoholic fermentation, immediately after devatting or after the first racking.

INSTRUCTIONS FOR USE

EXTREMO X03 can be used following the "Fast Activation Protocol" designed by EVERINTEC. The use of CREA-FERM ML is recommended as specific activator for lactic bacteria.

Maintain temperature at 18-20°C till the end of MLF.

PACKING AND STORAGE

EXTREMO X 03 is available in envelope for inoculation of 20 and 100 hL of wines.

The preparation can be stored in refrigerator at 4°C for one year or in freezer at -18°C for two years.