ANCHOR DUET AROM

ANCHOR DUET AROM

ENHANCED AROMA

A bacteria blend of Oenococcus oeni and Lactobacillus plantarum.

A bacteria blend of *Oenococcus oeni* and *Lactobacillus plantarum*, to be used in co-inoculation, for an ENHANCED AROMA profile during malolactic fermentation.

ORIGIN

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

APPLICATION

DUET AROM is a mixed MLF starter culture for coinoculation. Besides MLF, it contributes to added aroma complexity and is compatible with microoxygenation.

ODSAGE: 1 g/hL

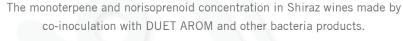
O DUET AROM

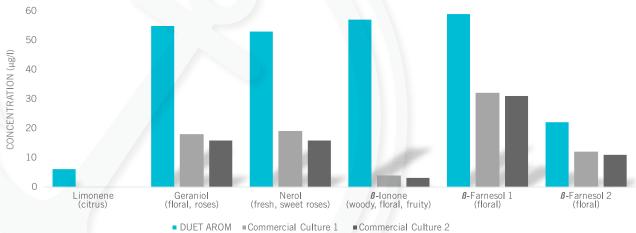
- 0. oeni ➤ Ester production ➤ Fruity aromas
- L. plantarum ➤ Release of bound grape-derived compounds ➤ Fruity & floral aromas
- Reliable and efficient: completion of MLF
- Co-inoculation: same day inoculation of yeast and bacteria; timesaving
- Micro-oxygenation compatible: more fruity, aromatic intensity and mouthfeel

TECHNICAL PROPERTIES AND ADVANTAGES OF THE BLEND

Wide optimum pH range	3.4 - 4.0
Alcohol tolerance	up to 15.5%
Temperature range	18 - 28°C
Total SO ₂ at inoculation (max):	40 - 50 ppm (mg/L)

- REHYDRATION: Dissolve one sachet in 1L of chlorine-free water at °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 20 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.







DISTRIBUTOR:

OENOBRANDS SAS

Parc Agropolis II - Bât. 5 2196 boulevard de la Lironde CS 34603 F-34397 Montpellier Cedex 5

info@oenobrands.com www.oenobrands.com