WHAT IS MALOLACTIC FERMENTATION?

Malolactic fermentation not only converts malic acid to lactic acid, but also has a direct impact on aromatic esters and the sensory impact of white wines. It can also reinforce fruit characters in red wines and has an impact on wine structure: various degrees of softness, vegetal characters among wines that have been inoculated with different wine bacteria.

Each wine bacteria has its own enzymatic profile and each strain behaves differently in relation to the moment and the speed that citric acid is degraded into diacetyl (post AF). This is why it is now possible to anticipate the desired result.

By choosing the right wine bacteria, you can achieve the aroma profile of your choice.

Select and taste the difference.