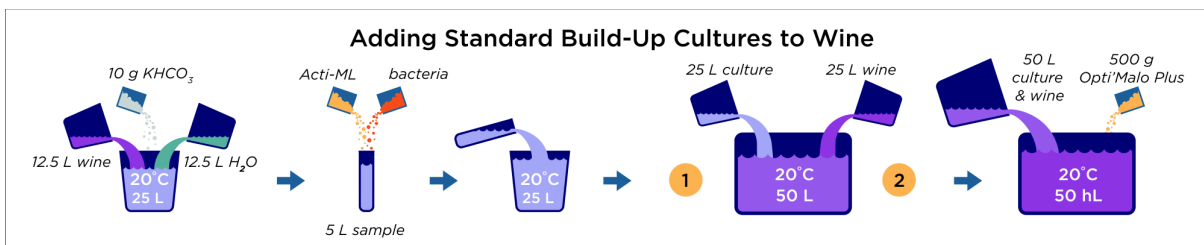


# Standard Build-Up Cultures

## Instructions for Rehydration

(Based on a 20-25hL Sachet)

1. Remove sachet of bacteria from cold storage and allow it to slowly come to room temperature (1-2 hours) before proceeding with rehydration.
2. Carefully clean and thoroughly rinse one 25 L(7 gal) container.
3. Add 12.5 L(3.5 gal) of wine from the tank to be inoculated at 20°C(68°F). Add 10 g of potassium bicarbonate (KHCO<sub>3</sub>) and mix. Add 12.5 L(3.5 gal) of chlorine-free water at 20°C(68°F), then homogenize.
4. Remove a 5 L(1 gal) portion of this mixture and to this portion add 500 g of Acti-ML, followed by the bacteria in a separate clean container. Mix and incorporate these 5 L(1 gal) back into the 25 L(7 gal) container.
5. Cover 25 L(7 gal) container and store it at 20°C(68°F).
6. After 24 hours, measure the malic acid concentration. When the malic acid content is below 0.5 g/L (approximately 2 days), add the 25 L(7 gal) mixture to 25 L(7 gal) wine at 20°C(68°F).
7. After 48 hours, measure the malic acid concentration. When the malic acid content is below 0.5 g/L, proceed to the next step.
8. Suspend 500 g of Opti'Malo Plus in a small amount of water or wine and add directly into the wine at the same time as the malolactic culture. It should not be added to the rehydration water.
9. When the malic acid of the 50 L(13 gal) mixture is 0.5 g/L, incorporate into 50 hL(1,320 gal) of wine at a temperature of 20°C(68°F).
10. Homogenize anaerobically and maintain a constant temperature ≥ 15°C(59°F) in the tank throughout MLF.



1 After 24 hours, measure the malic acid level. If less than 0.5 g/L, proceed with next step. 2 After 48 hours, measure the malic acid level. If less than 0.5 g/L, proceed with next step. Please refer to [www.scottlab.com](http://www.scottlab.com) for a more detailed build-up protocol.