



STATION
ŒNOTECNIQUE
DE CHAMPAGNE



START ML 5

Concentrated nutritional supplement to optimize the production of starters for Champagne base wines

CHARACTERISTICS

START ML 5 is a concentrated nutritional supplement for the microorganisms of wine. **START ML 5** is exclusively made from specific inactivated yeasts rich in amino acids, vitamins and minerals.

The addition of 5 g/L of **START ML 5** during the reactivation phase can shorten the production of starters significantly and thus, the duration of fermentations.

ŒNOLOGICAL PROPERTIES

START ML 5 is rich in nutrients and facilitates excellent adaptation and multiplication of microorganisms during the different phases of the starter.

APPLICATIONS

- Controlled preparation of starters to carry out fermentations in Champagne base wines.

The addition of 5 g/L of **START ML 5** during reactivation achieves a complete fermentation under the same conditions as with the addition of 10 g/L of another reactivator.

DOSAGE

Recommended dose: 5 g/L (calculation based on the reactivation phase volume).

INSTRUCTIONS FOR USE

Example for the inoculation of a 100 hL tank:

Reactivation medium preparation:

In a 20 L mixture at 25 °C containing 10 L of must treated with a small amount of SO₂ and 10 L of non chlorinated water, add 80 g of selected lactic acid bacteria and 10 g of selected yeasts.

Mix gently and wait 15 minutes.

Add directly to the reactivation medium without rehydration: 200 g of **START ML 5**.

Then follow the starter protocol developed by your oenologist or the CIVC.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

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PACKAGING

500g and 2.5 kg bags

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment.
Once opened use rapidly.

The information provided above is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its agreement.

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**Traditional
Method**

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