

### Rehydration Instructions for Lallemand 1-Step Malolactic Cultures Post-Alcoholic Malolactic Fermentation

1. Mix and dissolve contents of the activator sachet in the appropriate amount of drinking water (see table below). The temperature of the water should be between 18-25 °C (64 -77 °F).
2. Add the contents of the bacteria sachet and dissolve carefully by gently stirring.
3. Wait for 20 minutes.
4. Mix the 1-Step preparation (the activator and bacteria dissolved in drinking water) with wine. Ideally the wine has pH>3.5, total SO<sub>2</sub><45ppm, no free SO<sub>2</sub> and the temperature between 18-25 °C (64-77 °F). Wait 18 to 24 hours.
5. Transfer the mixture (activator-bacteria preparation and wine) into the wine according to the volume indicated on the kit.
6. Maintain the temperature between 18-25 °C (64-77 °F). Check malolactic fermentation activity (malic acid degradation) every two to four days.

<b>1-Step Kit</b>	<b>Volume of water (Step 1)</b>	<b>Volume of wine (Step 4)</b>
For 25hL(660 gal)	2.5L (0.65 gal)	2.5L (0.65 gal)
For 100hL (2,600 gal)	10L (2.6 gal)	10L (2.6 gal)
For 500hL (13,000 gal)	50L (13 gal)	50L (13 gal)
For 1000hL (26,000 gal)	100L (26 gal)	100L (26 gal)