

ANCHOR DUET SOFT

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

**ANCHOR
DUET SOFT**

ENHANCED SOFTNESS
AND MOUTHFEEL

A bacteria blend of *Oenococcus oeni* and *Lactobacillus plantarum*.

ORIGIN

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

APPLICATION

DUET SOFT is a mixed MLF starter culture for co-inoculation in red and white wines. This bacteria culture is developed to allow you all the benefits of co-inoculation, whilst increasing the fullness and aroma of red and white wines.

DOSAGE: 1 g/hL

REHYDRATION: Dissolve one sachet in 20 times its weight of chlorine-free water at 20°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 18 and 25°C.

TECHNICAL PROPERTIES AND ADVANTAGES OF THE BLEND

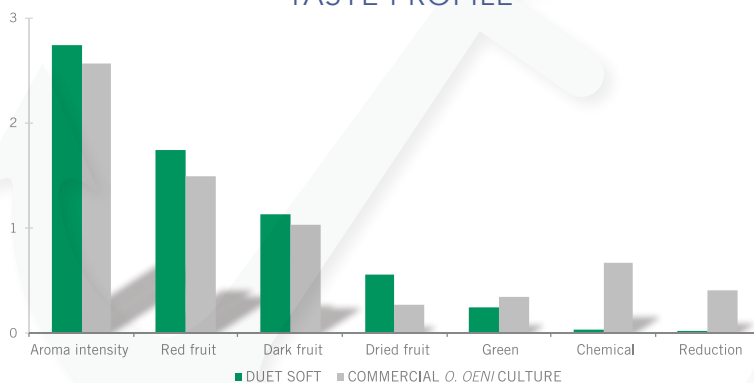
Temperature tolerance	15-28°C
Alcohol tolerance	15%
Total SO ₂ at inoculation	< 50 mg/L
pH	≥ 3.2
No biogenic amine production	
Little to no volatile acidity production	

DUET SOFT

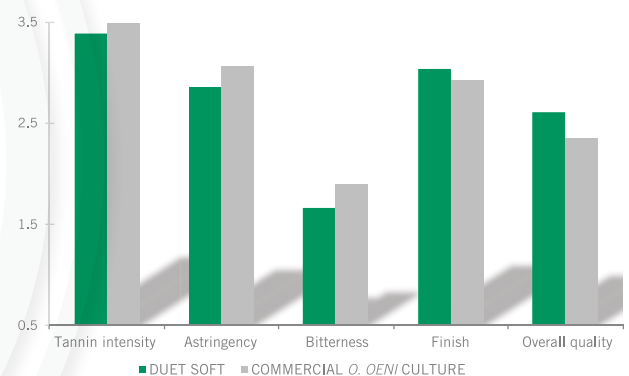
- ▶ Increased **ROUNDNESS** and **MOUTHFEEL** in red and white wines
- ▶ Decrease in **GREEN** characteristics
- ▶ Reduced **ASTRINGENCY**
- ▶ Enhanced **DARK FRUIT** aroma in red wines
- ▶ **CO-INOCULATION:** same day inoculation of yeast and bacteria; ease of use and timesaving

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.

TASTE PROFILE



AROMA PROFILE



Increased aroma intensity and overall quality, with reduced astringency and bitterness (Tempranillo wine, Spain).



Anchor
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Supporting you from grape to glass

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