**ADVERTORIAL**

*With SILKA™, invite silkiness into your red wines*

**SILKA™, a new wine bacteria to produce silky red wines.**

Winemakers now know that malolactic fermentation (MLF) is an essential stage in the winemaking process and that certain wine bacteria play a key role in shaping the organoleptic profile of their wines.

With this new bacteria isolated in Rioja (Spain), Lallemand Oenology expands its range of natural selected wine bacteria which also share the capacity to contribute to the sensory profile of red wines.

With its unique organoleptic properties, SILKA™ allows to produce very fast complex and silky red wines.

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**A wine bacteria perfectly well-suited to warm-climate regions**

Naturally suited to the warm climate wine conditions, SILKA™ resists to high alcohol degrees while demonstrating regular fermentation kinetics. SILKA™ protects the organoleptic cleanliness of wines. It indeed does not have the ability to produce biogenic amines and does not release ethyl-phenols precursors (animal notes), due to its negative cinnamyl-esterase activity.

**Unique properties to soften tannins**

Due to its unique sensorial properties, SILKA™ confers structure and volume to red wines while reducing herbaceous notes, bitterness and astringency. SILKA™ allows red wines to fully express their fruity aromas and to rapidly reveal silky tannins.

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**Tested and approved for its performance and its sensorial properties**

Used in numerous wineries in Spain, France and Italy since 2017, winemakers’ comments are always very favorable: SILKA™ allows to produce red wines with varietal fruity aromas and favors balanced structure and nice roundness in wines, with a long aroma persistency.

**Also suited to malolactic fermentations in contact with oak**

Due to its geographical origin, SILKA™ is also perfectly well-suited for conducting the malolactic fermentation in contact with oak. Wines inoculated with SILKA™ achieve better oak integration and demonstrate an elegant structure and a great aromatic freshness. After a few months, wines made with SILKA™ remain fresh and fruity whereas control wines show overripe fruity characteristics. Fruity esters analyses confirm these tasting results.
New selected natural wine bacteria

SILKA™

For complex, very well balanced and silky red wines

Our first wine bacteria selected in Spain, in collaboration with the Instituto de Ciencias de la Vid y del Vino (ICVV).

SILKA™: chronicle of a thorough selection process

Sampling campaign to isolate natural wine lactic acid bacteria

- 1068 bacteria colonies isolated in 10 domains located in 3 sub regions of the DOC Rioja: Rioja Alta, Rioja Alavesa, and Rioja Baja from which 987 Oenococcus oeni isolates were identified and kept in the selection process.

Genetic profiling

- 114 different genetic profiles identified as distinct clones.
- Only 46 isolates chosen and studied after screening.

Screening by performing microvinifications on synthetic wines

- From 46 to 12 bacteria: completion of MLF, very low to no volatile acidity production, selection of isolates sampled in several wineries.

Deeper characterization by conducting microvinifications on real wines

- From 12 to 4 isolates chosen for their strong resistance to various MLF inhibitors, for their no production of biogenic amines and their aroma formation.

Feasibility of industrial production

- From 4 to 1 bacteria, selected for its fermentative performance under freeze-dried form and through phenotyping, notably because of its high resistance to SO₂, its malolactic fermentation kinetics and the sensorial quality of the wines produced.

Pilot trials in experimental and commercial wineries, in various wine regions of the world, on different varieties and in various wine conditions.

Good performance of the new lactic acid bacteria in red wines.

Final characterization and validation

- Comparison with other commercial wine bacteria on the market, evaluation of the sensory impact on red wines, in contact with oak or not, validation of various timings of inoculation (co-inoculation, sequential inoculation).

Prelaunch/ Winery validation

- Very positive feedback on the MLF kinetics and on the sensorial quality of the red wines produced with SILKA™.

Worldwide launch:

SILKA™, for silky red wines

Selected by the ICVV (Instituto de Ciencias de la Vid y del Vino) in Spain.