ML WINES COMPETITION 2012 AWARD WINNERS

What is malolactic fermentation?

Malolactic fermentation in wine is a natural process and does not simply consist in the conversion of malic acid to lactic acid and CO_2. The metabolic activity of the malolactic bacteria influences the aroma compounds of wine derived from fruit and the alcoholic fermentation and confers biological stability on the final product. The reduction of acidity from malolactic fermentation is beneficial to the quality of wine made in some winegrowing regions, because the grapes naturally contain high levels of organic acids. The positive flavour changes associated with malolactic fermentation makes it a desirable process for almost all red wines and for certain styles of white wines.

CATEGORY I: 2011 Vintage Red Wines
Malolactic Fermentation with Co-Inoculation. No oak contact.

- **Bodegas Valdubón** D.O. Ribera del Duero
  Varietal: Tempranillo

''The flight of lighter-styled wines that had been made by co-inoculation was particularly impressive: these were fresh, aromatic and delightful to taste at this early stage in their life''.

Dr Jamie Goode, wine journalist, U.K

CATEGORY II: 2011 Vintage Red Wines
Malolactic Fermentation with Sequential Inoculation. No oak contact.

- **Cooperativa Nuestra Señora de la Muela**
  D.O. La Mancha
  Varietal: Tempranillo

CATEGORY III: 2011 Vintage Red Wines
Malolactic Fermentation with Sequential Inoculation or Co-Inoculation. With Oak Contact.

- **Quinta Do Crasto** D.O.C. Douro
  Varietal: Touriga Nacional

The Lallemand Malolactic Fermentation School (Spain-Portugal division) organized the 2nd Edition of the "ML WINES" Technical Wine Competition on February 28, 2012 in Madrid, Spain to heighten the awareness of the impact of controlling malolactic fermentation on the quality of wine. Ninety wines divided into 3 categories for red wines obtained either by co-inoculation (simultaneous alcoholic and malolactic fermentations) or sequential inoculation (malolactic fermentation occurring after alcoholic fermentation) were tasted.

More than 70 professional tasters from 8 countries were present to evaluate the wines, including Dr Jamie Goode, author, journalist and editor-in-chief of Wine Anorak, U.K., Mike Florence (Litmus Wines, UK), Norrel Robertson MW (Guy Anderson Wines, UK & Spain), Dr Antonio Palacios (Universitad de la Rioja), Dr Sibylle Krieger (Lallemand) and Mark Hoddy MW (Direct Wines UK), David Molina (Sommelier and AIWS & Certified WSET Educator, Spain) and Cees van Casteren (journalist, The Netherlands).