

Monitoring Malolactic Fermentation



CyStain™ GramCount



Gram Slam: Perfect Your Wine

In the meticulous craft of wine production, managing Gram-positive and Gram-negative bacteria is essential for preserving the unique flavors and aromas that define exceptional wines. CyStain GramCount provides precise and reliable analysis of bacterial populations, allowing you to monitor and control these microorganisms with confidence. GramCount helps you keep your wine pristine and your production process seamless.

Bacterial Level Monitoring: Quantifies lactic acid bacteria, ensuring effective malolactic fermentation to optimize wine acidity.

Spoilage Prevention: Identifies Gram-negative bacteria, preventing spoilage from acetic acid bacteria.

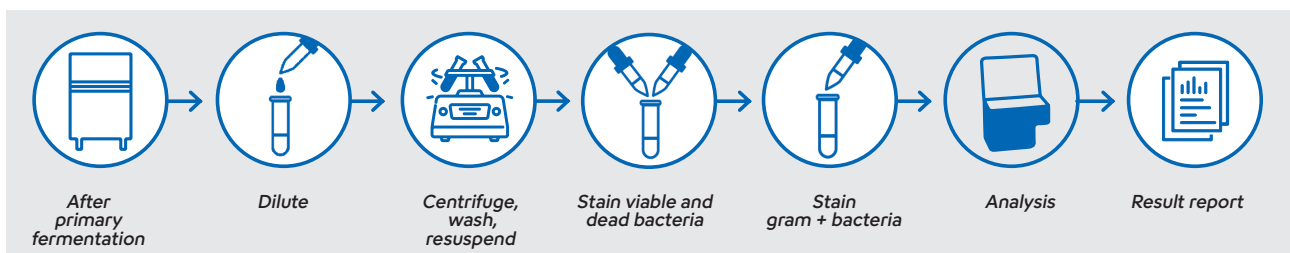
Inoculation Decision: Helps decide on the necessity of additional lactic bacteria inoculation, maintaining quality control.

GramCount Key Benefits

- Time to result: Less than 40 minutes – enables quick intervention
- Counting all bacteria: Viable and viable but non-culturable microorganisms
- Differentiation between Gram-positive and Gram-negative bacteria
- Objective clear-cut results – perfect for routine analysis



Fast and easy workflow



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