

Viniform œ 104

Concentrated liquid culture for red wines with a marked polyphenolic expression.

FEATURES

Viniform œ 104 are liquid cultures of lactic acid bacteria ready for use and adapted to the conditions of the wine. They are in optimal conditions to start malolactic fermentation from the moment of inoculation.

With **Viniform œ 104**, a greater number and viability of lactic acid bacteria is guaranteed than in conventional lactic cultures.

The *Oenococcus oeni* strains of the **Viniform œ 104 liquid cultures** come from the natural selection of wine-growing regions of the Iberian Peninsula, being perfectly adapted to the oenological conditions of our latitudes.

They are characterised by the utmost respect for the varietal character of the wine both at an analytical and sensory level. The application of selected **Viniform œ 104** liquid cultures limits the risk of biogenic amine production.

APPLICATION

- Cultivation of *Oenococcus oeni* adapted to wines of high polyphenolic expression.
- Especially suitable for the production of red wines with long macerations and/or high total polyphenol content.
- Suitable for all types of red varieties: Tempranillo, Grenache, Monastrell, Merlot, Cabernet Sauvignon, Syrah.
- Excellent results in malolactic fermentation in barrels.

ORGANOLEPTIC QUALITIES

Viniform œ 104 provides the following characteristics to the wine:

- Respect for varietal aromatic characteristics.
- It allows the fruit and floral expression of the wines to be maintained after malolactic fermentation.
- Accentuates the sensations of body and volume in the mouth.

OENOLOGICAL PROPERTIES

- Temperature 18-22°C
- Sulfuroso total < 50 mg/l.
- Sulphur free < 10 mg/l.
- Alcohol <16%vol.

- pH > 3.4
- It limits the production of biogenic amines.

HOW TO USE

1. Temper before application.
2. Shake the container well.
3. Apply to the tank or barrel with the wine at a temperature greater than 18°C.
4. Distribute evenly by shaking or pumping over.

PRESENTATION AND DOSAGE

Viniferm OE 104 is presented in containers of:

- **1 l:** dose for 10,000 litres of wine (100 hl).
- **500 ml:** dose for 5,000 litres of wine (50 hl).
- **30 ml:** barrel dose (225 l).

PHYSICOCHEMICAL AND MICROBIOLOGICAL PROPERTIES

EP 626 (rev.1)

Viable lactic acid bacteria [CFU/mL]	> 10 ⁹
Pb [mg/kg]	< 2
Hg [mg/kg]	< 1
As [mg/kg]	< 3
Cd [mg/kg]	< 1
Mohos [UFC/g]	< 10 ³
Acetic bacteria [CFU/g]	< 10 ³
Yeasts [CFU/g]	< 10 ²
Salmonella [UFC/25 g]	Absence
E. coli [UFC/g]	Absence
Staphylococcus aureus [UFC/g]	Absence
Total coliforms [CFU/g]	< 10 ²

HOW TO STORE

Containers should be kept cold (2-6°C) until the time of application.

Under these conditions, the viability of the crop is maintained for 3 months from the date of production.

RGSEAA: 31.00391/CR

Product in accordance with the International Oenological Codex and Regulation (EU) 2019/934 and subsequent amendments.