

Viniform Oe AG-20

Second-generation lactic acid bacteria for the production of quality red wines.

FEATURES

Viniform Oe AG-20 are ready-to-use liquid cultures of lactic acid bacteria, with maximum respect for the varietal character of the wine both at the analytical and sensory levels. Its high prevalence limits the development of undesirable microorganisms and controls spontaneous malolactic fermentations, eliminating the disadvantages derived from these, including the risk of biogenic amine production, even in wines with high pH and alcohol content.

Viniform Oe AG-20 is a natural selection of *Oenococcus oeni* from musts and wines of the Tempranillo (Tinto Fino) varieties in the D.O. Ribera del Duero. It is a fresh lactic acid bacteria culture with a viable bacteria count $> 5 \times 10^9$ cfu/mL.

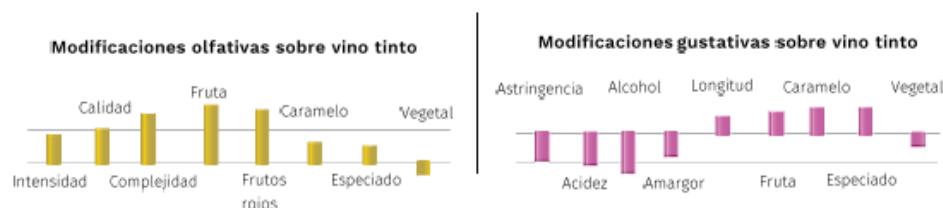
APPLICATION

Liquid culture of *Oenococcus oeni* specially indicated for premium quality red wines with wood development, in which the varietal character and softness in the mouth are to be highlighted. Perfect for all types of red varieties: Tempranilla, Grenache, Monastrell, Merlot, Cabernet, Sauvignon, Syrah, etc. Excellent results in malolactic fermentation in barrels, maintaining the chromatic qualities and varietal profile of the wine. Complexity and integration with wood with balance and presence in the mouth.

Suitable for sequential fermentation and co-inoculation.

ORGANOLEPTIC QUALITIES

- Enhances varietal aromatic characteristics.
- It allows the fruity and floral expression of the wines to be maintained after malolactic fermentation.
- It maintains the characteristic fruit expression, due to the absence of dairy aromas (diacetyl, acetoin).
- It does not cause putrescine or cadaverine.
- It accentuates the sensations of body and volume in the mouth.
- Due to its low impact on acidity, it helps to delay the evolution of color.
- It does not present color loss due to dragging of the cell walls of the bacterium.



Este formulario procede de los resultados de investigación del proyecto LACTICALIX "Incorporación de activos en laboratorio en Industria Auxiliar Vitivinícola".



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- Fast and safe fermentations.
- Optimal fermentation temperature 18-22 °C.
- Total sulphur tolerance < 60 mg/l.
- Tolerance of free sulphur < 10 mg/l.
- Alcohol tolerance <16% vol.
- Tolerance pH > 3.4
- Low production of volatile acidity
- Zero production of biogenic amines.
- High propagation and multiplication capacity in the wine environment.
- Bioprotective character: its high prevalence prevents microbiological deviations due to other micro-organisms (Brett). Highly effective in imposing itself against other lactic acid bacteria, avoiding the presence of histamine.

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.

IN SEQUENTIAL FERMENTATION: incorporate into the wine once alcoholic fermentation has passed, ideally when a few grams of sugars remain.

IN COINOCULATION: incorporate the culture 24 hours after yeast sowing (when the free SO₂ is zero).

PRESENTATION AND DOSAGE

Viniferm OE AG-20 is available in packaging of:

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

PHYSICOCHEMICAL AND MICROBIOLOGICAL PROPERTIES

EP 630 (rev.0)

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

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.