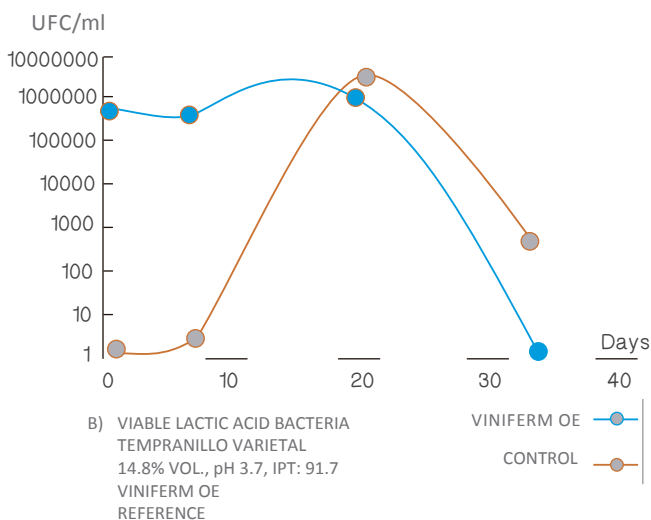
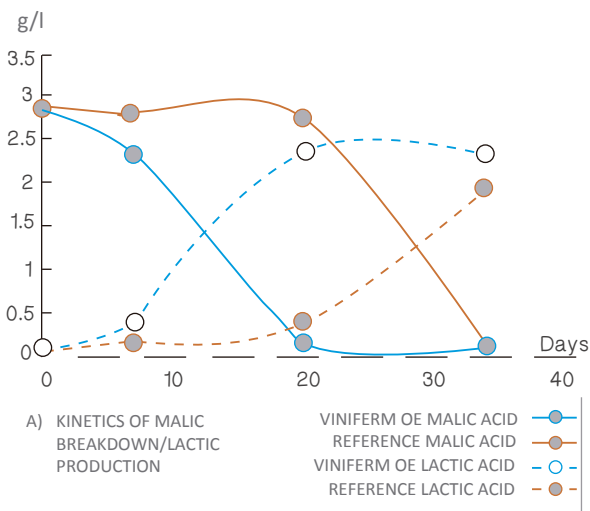


## viniform **oe** 322

Concentrated liquid culture for very low pH white wines.



Viniform **oe** viniform oe inoculation comparative assay

### CHARACTERISTICS

**Viniform OE 322** are liquid, ready-to-use lactic acid bacteria cultures that are adapted to the conditions of the wine. These cultures are in optimal conditions to start malolactic fermentation from the moment of inoculation.

**Viniform OE 322** guarantees the production of more abundant and viable lactic acid bacteria than conventional lactic acid bacteria cultures.

The *Oenococcus oeni* strains in **Viniform OE 322** liquid cultures are obtained by natural selection from grape-growing regions of the Iberian Peninsula and are perfectly adapted to the oenological conditions of these latitudes.

They are characterised by maximum respect for the varietal character of the wine at an analytical and sensory level. The use of **Viniform OE 322** selected liquid cultures limits the risk of biogenic amine production.

### APPLICATION

- *Oenococcus oeni* culture adapted to wines with a very low pH and high malic acid content.
- Especially indicated for white wines from aromatic varieties and acid musts, such as: Albariño, Godello, Loureiro and Treixadura.

### SENSORY PROPERTIES

**Viniform OE 322** provides the following characteristics to wine:

- Preservation of the intensity of aromatic varietal qualities (box, citric fruits, passion fruit, carnation, white flowers).
- Preservation of the fruity character of wine and accentuation of in-mouth sensations.

### OENOLOGICAL PROPERTIES

- Temperature 18°C–22°C (64°F–71°F)
- Total sulfur dioxide < 50 mg/L
- Free sulfur dioxide < 8 mg/L
- Alcohol < 14%vol
- pH > 3.4
- Limits biogenic amine production

## INSTRUCTIONS FOR USE

---

1. Allow to warm before use.
2. Shake bottle well.
3. Add to a vat or barrel of wine at a temperature above 18°C (64°F).
4. Distribute uniformly by stirring or pumping over the cap.

**RGSEAA: 31.00391/CR**

*Product compliant with International Oenological Codex and Regulation (UE) 2019/934.*

## PRESENTATION AND DOSING

---

**Viniferm OE 322** is packaged in the following formats:

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

## MICROBIOLOGICAL AND PHYSICO-CHEMICAL PROPERTIES

EP 627 (REV.1)

---

Lactic bacteria count [UFC/ml]	> 10 <sup>9</sup>
Pb [mg/kg]	< 2
Hg [mg/kg]	< 1
As [mg/kg]	< 3
Cd [mg/kg]	< 1
Moulds [ UFC /g ]	< 10 <sup>3</sup>
Acetic bacteria [UFC/g ]	< 10 <sup>3</sup>
Yeasts [ UFC /g ]	< 10 <sup>2</sup>
<i>Salmonella</i> [UFC/25 g ]	Absent
<i>E. coli</i> [ UFC/g ]	Absent
<i>Staphylococcus aureus</i> [ UFC/g ]	Absent
Total coliforms [ UFC /g ]	< 10 <sup>2</sup>

---

## STORAGE

---

Product should be refrigerated (2–6°C; 36–43°F) until use.

Under these conditions, culture viability is guaranteed for at least three months from the date of preparation.