

viniform **OE** AG-20

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

CHARACTERISTICS

Viniform OE AG-20 contains ready-to-use lactic acid bacteria liquid cultures, fully respecting the varietal character of the wine at both the analytical and the sensory levels. Their high prevalence limits the development of undesirable microorganisms and controls spontaneous malolactic fermentation, eliminating any related problems, including the risk of biogenic amines, even in wines with high pH and ABV.

Viniform OE AG-20 is a natural selection of *Oenococcus oeni* from musts and wines of the Tempranillo variety (Tinto Fino) of the Guarantee of Origin (D.O.) Ribera del Duero. It is a fresh culture of lactic bacteria with a viable bacterial count $>5 \cdot 10^9$ ufc/ml.

APPLICATION

Liquid culture of *Oenococcus oeni* particularly suitable for premium red wines aged in wood where the aim is to emphasise the varietal character and the softness in the mouth. Perfect for all types of red wine varieties: Tempranillo, Grenache, Monastrell, Merlot, Cabernet, Sauvignon, Syrah, etc.

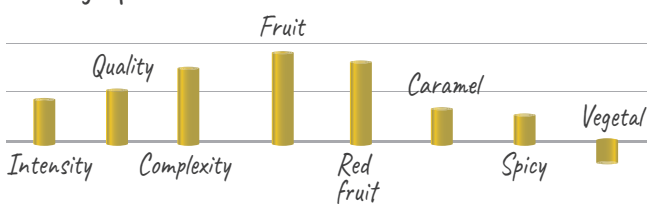
Excellent results with malolactic fermentation in barrels, while maintaining the colour qualities and the wine's varietal profile. Complexity and integrated wood, with balance and long-lasting presence in the mouth.

Suitable for sequential fermentation and coinoculation.

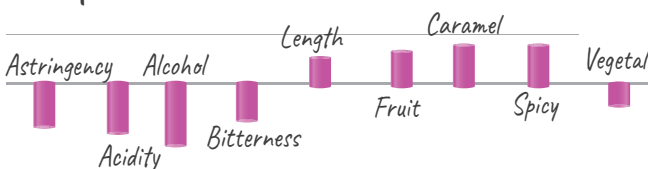
ORGANOLEPTIC PROPERTIES

- Enhances the varietal aromatic characteristics.
- Maintains the fruit and floral expression of the wines after malolactic fermentation.
- Maintains the characteristic fruit expression due to the absence of dairy aromas (diacetyl, acetoin).
- Does not produce putrescine or cadaverine.
- Emphasises the mouthfeels of body and volume.
- Due to its low impact on acidity, it helps delay the evolution of colour.
- No colour loss due to dragging of the bacterial cell walls.

Olfactory impact on red wine.



Taste impact on red wine



This formulation comes from the research results of the LACTICAUX project "Incorporation of laboratory assets in Auxiliary Wine Industry".



EUROPEAN UNION



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OENOLOGICAL PROPERTIES

- Fast and safe fermentations
- Optimal fermentation temperature 22-25 °C
- Total sulphur dioxide resistance < 60 mg/l
- Free sulphur dioxide resistance < 10 mg/l
- Alcohol resistance <16%vol
- pH resistance > 3.4
- Low volatile acidity production
- No production of biogenic amines
- High propagation and multiplication capacity in the wine medium.
- Bioprotective characteristics:** its high prevalence avoids microbiological deviations due to other microorganisms (*Brett*). Highly effective to dominate other lactic acid bacteria, avoiding the presence of histamine.

DIRECTIONS OF USE

- 1.Bring to room temperature before use.
- 2.Shake the container well.
- 3.Apply to the tank or barrel with the wine at a temperature over 18 °C.
- 4.Distribute uniformly by shaking or pumping over.

IN SEQUENTIAL FERMENTATION: add to the wine after alcoholic fermentation, ideally when a few grams of sugar remain.

IN COINOCULATION: add the culture 24 hours after the yeast (when the free SO₂ is equal to zero).

PACKAGING AND DOSAGE

Viniferm OE AG-20 Viniferm OE AG-20 is provided in:

- 1 l packages: Dose for 10 000 litres of wine (100 hl).
- 500 ml packages: Dose for 5 000 litres of wine (50 hl).
- 30 ml packages: Dose for a barrel (225 l).

MICROBIOLOGICAL AND PHYSICOCHEMICAL PROPERTIES

EP 630 (REV.0)

Viable Lactic Bacteria [UFC/ml]	> 10 ⁹
Pb [mg/kg]	< 2
Hg [mg/kg]	< 1
As [mg/kg]	< 3
Cd [mg/kg]	< 1
Moulds [UFC /g]	< 10 ³
Acetic bacteria [UFC/g]	< 10 ³
Yeasts [UFC /g]	< 10 ²
<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 ²

STORAGE

Packages must be kept cold (2 – 6 °C) until their use.

Under these conditions, the culture's viability is maintained for 3 months from the production date.

RGSEAA: 31.00391/CR

Product in compliance with the International Oenological Codex and the EC Regulation (UE) 2019/934.