

viniferm OE₁₀₄

Concentrated liquid culture for red wines with high polyphenol content



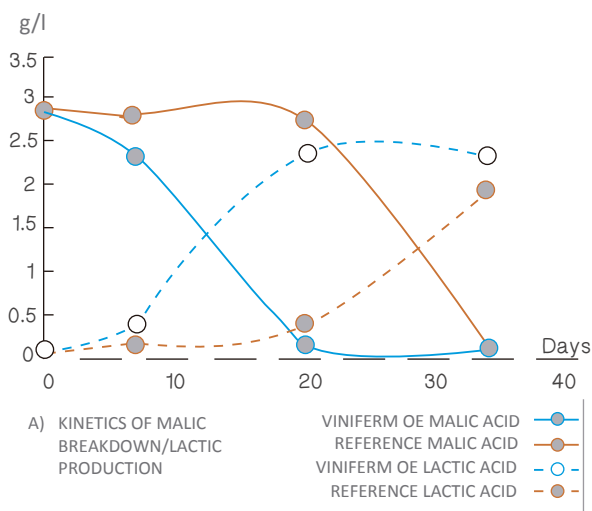
CHARACTERISTICS

Viniferm OE₁₀₄ are liquid, ready-to-use lactic acid bacteria cultures adapted to the conditions of the wine. These cultures are in optimal conditions to start malolactic fermentation from the moment of inoculation.

Con **Viniferm OE₁₀₄** guarantees the production of more abundant and viable lactic acid bacteria than conventional lactic acid bacteria cultures.

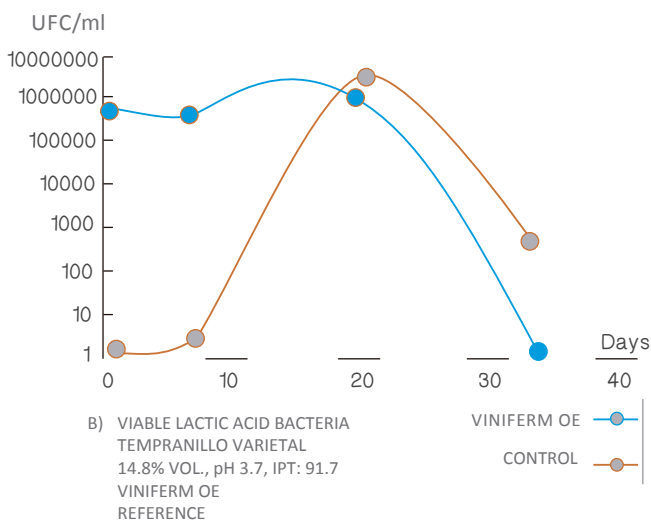
The *Oenococcus oeni* strains in **Viniferm OE₁₀₄** liquid cultures are obtained by natural selection from grape-growing regions of the Iberian Peninsula and are perfectly adapted to the oenological conditions of these latitudes.

They are characterised by maximum respect for the varietal character of the wine at an analytical and sensory level. The use of **Viniferm OE₁₀₄** selected liquid cultures limits the risk of biogenic amine production.



APPLICATION

- *Oenococcus oeni* culture adapted to wines with a high polyphenol content.
- Especially indicated for the preparation of red wines with long maceration and/or high total polyphenol content.
- Indicated for all types of red varietals: Tempranillo, Garnacha, Monastrell, Merlot, Cabernet-Sauvignon and Syrah.
- Excellent results in barrel malolactic fermentation.



SENSORY PROPERTIES

Viniferm OE₁₀₄ provides the following characteristics to wine:

- Preservation of the aromatic characteristics of the varietal.
- The fruit and floral notes of the wines are maintained after malolactic fermentation.
- The sensations of body and volume in the mouth are accentuated.

OENOLOGICAL PROPERTIES

- Temperature 20°C–25°C (64°F–77°F)
- Total sulfur dioxide < 50 mg/l.
- Free sulfur dioxide < 10 mg/l.
- Alcohol < 16%vol
- pH >3,4
- Limits biogenic amine production

Viniferm OE viniferm oe inoculation comparative assay

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.

PRESENTATION AND DOSING

Viniferm OE 104 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 626 (REV.1)

Lactic bacteria count [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

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.

RGSEAA: 31.00391/CR

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