

OPTI'MALO™ BLANC

NUTRIENT TO SHORTEN MALOLACTIC FERMENTATION KINETICS IN WHITE AND ROSÉ WINES.

OPTI'MALO™ BLANC is a blend of inactivated yeasts, rich in amino acids and specific peptides, particularly suited for the growth of LALLEMAND selected wine bacteria.

OPTI'MALO BLANC™ : SPECIFIC BACTERIA NUTRIENT FOR WHITE AND ROSÉ WINES

OPTI'MALO™ BLANC has been specially formulated to :

- Compensate for deficiencies in amino nitrogen in white and rosé wines
- Achieve rapid growth of selected wine bacteria
- Shorten the MLF duration

Bacteria and growth

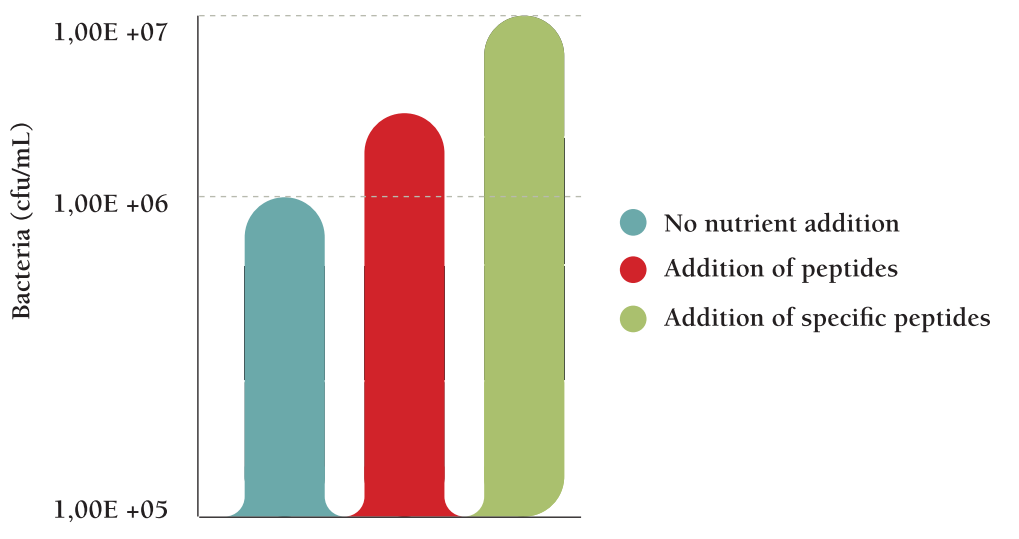
To ensure good MLF kinetics, wine bacteria must have the ability to grow in wine in order to successfully degrade all malic acid content.

White and rosé wines oenological conditions are not always suitable for the growth of bacteria, so the risk of inhibition by deficiency of growth factors should be avoided. Among the positive nutrients helping wine bacteria growth, many have already been described such as carbon and nitrogen sources, vitamins, salts and minerals. These factors are necessary but not always sufficient to ensure MLF in a reasonable duration.

LALLEMAND recent studies showed that the bioavailability of certain peptides strongly favor the growth of LALLEMAND selected wine bacteria and are particularly effective in reducing the MLF duration in white winemaking conditions.

Bacteria growth after 7 days of inoculation with a selected bacteria

Chardonnay 2010; pH=3.2; alcohol=12.9%; Tot SO₂<25mg/L ; free SO₂<5mg/L



OPTI'MALO BLANC™

MALOLACTIC
FERMENTATION
ACTIVATOR



OMRI (Organic Materials Review Institute) is a national non-profit organisation in the United States that determines whether products are authorised for organic use.



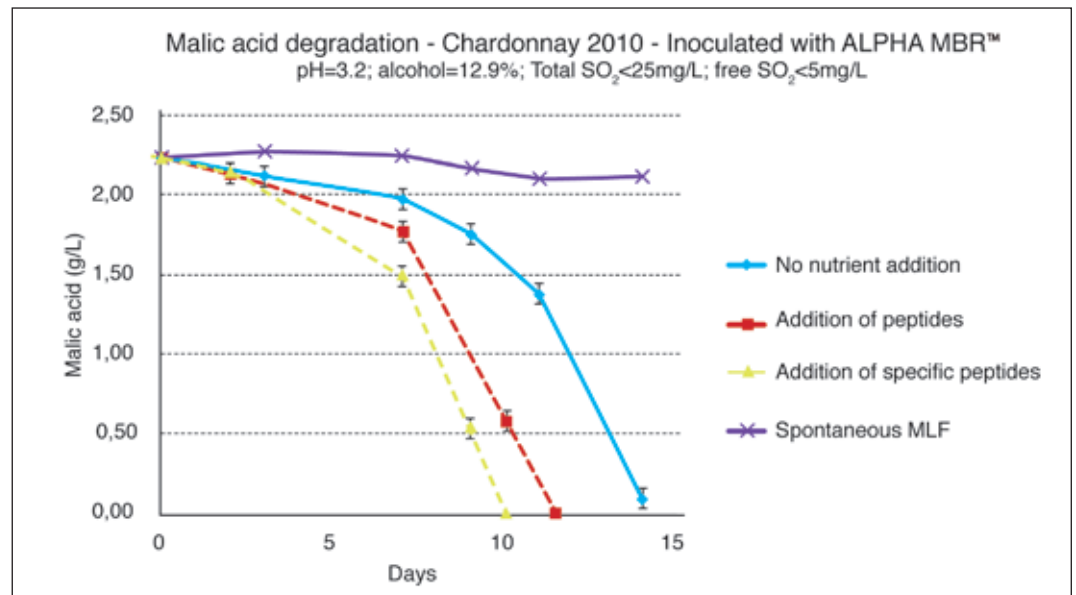
LALLEMAND

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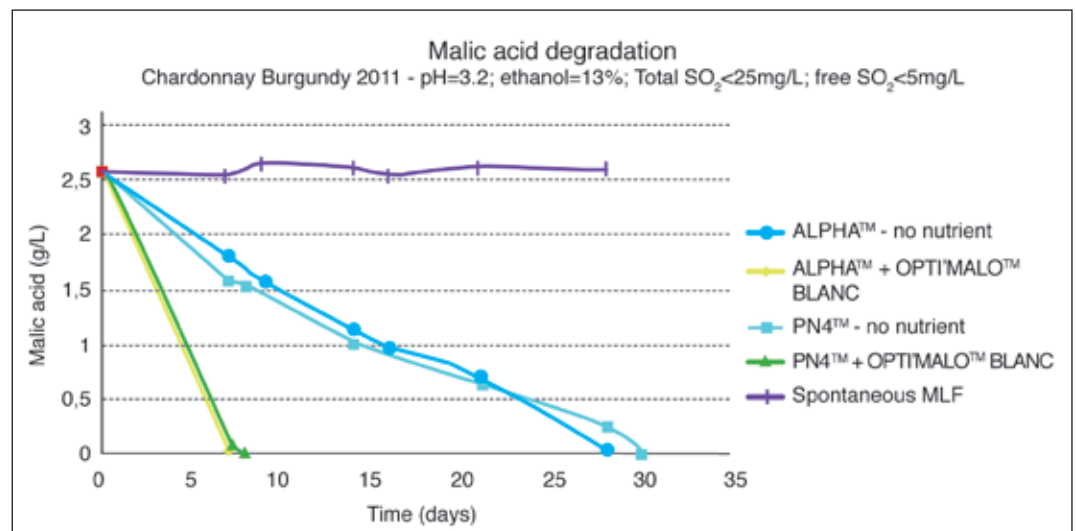
Positive effect of specific peptides: they are not only nitrogen sources... they are growth stimulators

- Peptide fractions (0,5-10 kDa) were shown to be more stimulating for bacteria growth than free amino acids (Remize et al. 2006)
- ATP generated by transporting peptides could be used to supply much of the metabolic energy required for cell growth and maintenance. (Ritt et al. 2008)



White wines and nutritional deficiencies

Clarification, sometimes excessive, of white wines can accentuate the risk of nutritional deficiencies and thus slow down the MLF duration, especially if there has been no addition of complex nutrients during AF.



Distributor

PACKAGING AND USAGE

OPTIMALO™ BLANC powder is packaged in 1 kg sachets. The recommended dosage is 20 g/hL (1.6 lb/1,000 gal or 725g/1,000 gal) calculated on the final wine volume. OPTIMALO™ BLANC may be suspended in a small amount of water or wine and then added directly to the wine at anytime from 48 hours prior to or up until the same time as the wine bacteria addition. Maximum dosis (EEC) : 40 g/hL

STORAGE

When stored cool and dry in sealed packs OPTIMALO™ BLANC maintains its effectiveness for at least 4 years. Avoid moisture and prolonged high temperature exposure