

OPTI-MUM RED™

A specific yeast autolysate, used during fermentation, to achieve more intense colour, rounder mouthfeel and decreased perception of astringency.

ORIGIN AND APPLICATION

OPTI-MUM RED™ is a new innovative product from Lallemand.

It is a specific yeast autolysate, from a specific wine yeast that has undergone a unique Lallemand process called Mannoprotein Extraction Treatment (MEX), thereby enabling a quick release of the components of interest.



OENOLOGICAL PROPERTIES

- Red wines only 
- Adding **OPTI-MUM RED™** at the beginning of alcoholic fermentation maximizes the formation of complex polyphenol-polysaccharide chains. The formation of these stable, soluble complexes between polyphenols and yeast manoproteins has recently been established (Mekoue *et al.* 2016). The early formation of these complex polysaccharide-polyphenol chains results in wines that are more intense in colour, have a more rounded mouthfeel and a decreased perception of astringency.
- In Australia, this product is used extensively in cooler climate red wines (or low maturity fruit) to reduce the perception of green astringent tannins and contributes to a more rounded palate structure, without interrupting the varietal expression of the grape.
- In high maturity fruit, the use of **OPTI-MUM RED™** can reduce the sensation of hotness associated with high alcohol content, especially if the balance of hot alcohol perception and wine structure are not in balance.

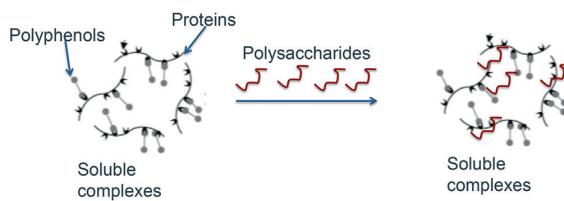


Figure 1: Schema illustrating how polysaccharides are involved in the inhibition of (polyphenols/saliva proteins) aggregates formation and thus the limitation of astringency perception (Carvalho *et al.*, 2006).

INSTRUCTIONS FOR USE

Recommended dosage is 20–40g/hL (1.7-3.4lb/1000gal).

- Suspend **OPTI-MUM RED™** in 10 x its weight in water or juice and mix.
- Add to the must at the beginning of fermentation.

OPTI-MUM RED™ is a specific yeast autolysate and therefore does contain some natural amino acids and minerals. Although **OPTI-MUM RED™** contributes to the nutritional content, regular yeast nutrition is recommended.

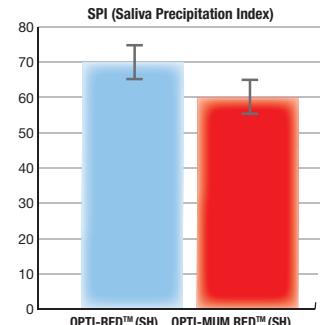


Figure 1: Comparative trial on Merlot, South Africa, 2016: effect of an early addition of **OPTI-MUM RED™** vs. **OPTI-RED™** @ 30 g/hL on the Saliva Precipitation Index of the finished wines.

PACKAGING AND STORAGE

- 2.5kg sealed, aluminum foil bags.
- Store in a dry environment below 25°C.