

# OPTI-WHITE™

**For aromatic freshness and colour preservation of white and rosé wines**



OMRI (Organic Materials Review Institute) is a US national nonprofit organization that determines which input products are allowed for use in organic production and processing.

## Description

OPTI-WHITE™ is a specific inactivated yeast with guaranteed glutathione levels and polysaccharides.

Using OPTI-WHITE™ on the juice at the beginning of fermentation results in smoothness and greater aromatic complexity in white wines.

As its unique properties protect must and wine against oxidation of phenols and aromas, OPTI-WHITE™ contributes to better colour preservation and aromatic freshness of white wines.

## Application and results

### • Impact on color:

As observed in our lab-scale and winery-scale trials, OPTI-WHITE™ addition on must has an impact on wine color; a lower absorbance at 420 nm is observed which corresponds to a color with less yellow persistence, thus more representative of a young white wine's color (Fig. n°1).

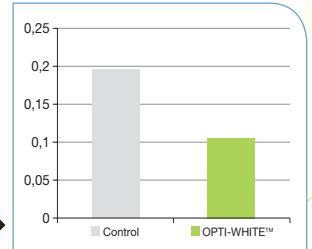


Figure n°1: Impact of OPTI-WHITE™ addition on must on the color of white wines from Rueda (Spain), 2003. From Sieczkowski & Ortiz-Julien, 2005.

### • Impact on aromas:

Our experience on OPTI-WHITE™ application shows a better aromatic quality and intensity on the wines coming from musts treated with OPTI-WHITE™ at the beginning of alcoholic fermentation.

This positive impact is verified at the end of AF but also after aging. As shown in Figure n°2, even after 1 year of aging, the aromas content is higher on the wines treated with OPTI-WHITE™ at the beginning of alcoholic fermentation.

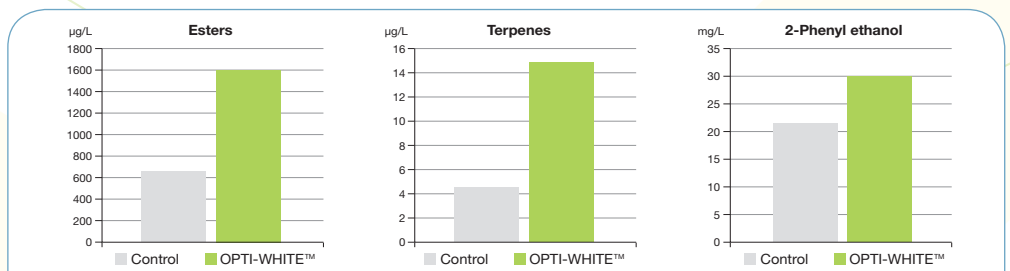
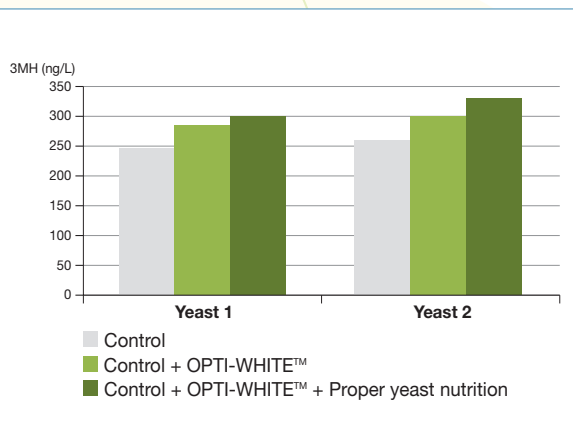


Figure n°2: Impact of OPTI-WHITE® on the aromas preservation after 1 year of aging. Trial made on a Riesling must, 2005, in a collaboration with Geisenheim Institute.





When using a specific inactivated yeast with guaranteed glutathione levels such as OPTI-WHITE™, a proper fermentation management is crucial, as yeast with high nitrogen requirement can use the amino acids of a specific inactivated yeast with guaranteed glutathione levels as a nitrogen source, and therefore diminishes the impact of the specific inactivated yeast releasing the glutathione in wine. The results presented on Figure n°3 illustrate the impact of yeast nutrition on the thiols content of wines after AF, namely the 3-mercapto-hexanol responsible for grapefruit and passion fruit notes.



**Figure n°3: Trial on Sauvignon blanc, vintage 2011, YAN = 84 mg/L. Analysis of 3-Mercapto-Hexanol. OPTI-WHITE™: addition at the beginning of AF at 30 g/hL. Comparison of: control without addition of OPTI-WHITE™ / Control + OPTI-WHITE™ / Control + OPTI-WHITE™ + proper yeast nutrition management on this nitrogen depleted must.**



**• Impact on smoothness:**

Due to the polysaccharides released by the specific strain of the inactive yeast composing OPTI-WHITE™, an increase of mouthfeel is perceived in the wines where an addition of OPTI-WHITE™ in the earliest stages of fermentation was applied. On several trials we could check an increase of 25 to 30% of the polysaccharides' content of the wines (Figure n°4). This contributes to enhance the general gustative balance of the wine and a higher mouthfeel perception.

**◀ Figure n°4: Impact OPTI-WHITE™ on wine's polysaccharides' content (Val de Loire white wine, 2004, analysis by INRA Montpellier - France)**

**Dosage and instructions for use**

- Recommended average dosage is 20 to 40 g/hL (1.7 to 3.4. lb per 1000 U.S gallon) depending on the benefits desired.
- Suspend OPTI-WHITE™ in ten times its weight of water or juice and mix.
- Add to the juice at the beginning of fermentation.

**Packaging and storage**

- 1 kg, 2.5 kg or 10 kg sealed alu foil bags.
- Store in a dry environment below 25° C.

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April 2019