OPTI-RED™

For red wines roundness and smoothness

DESCRIPTION

OPTI-RED™ is a specific inactivated yeast produced with our specific MEX™ process to obtain a high level of polyphenol-reactive cell-wall polysaccharides. Using OPTI-RED™ in the must provides early high molecular weight polysaccharides availability for complexing with polyphenols as soon as the polyphenols are released and diffused.

This early formation of polysaccharides-polyphenols complexes results in red wines with more intense colour, rounder mouthfeel and better tannin integration. OPTI-RED™ can be used alone or in conjunction with wine maceration enzymes.

BENEFITS & RESULTS

Increase of polyphenolic stability

Impact of yeast polysaccharides is limited to their availability due to natural yeast autolysis at the end of primary fermentation. With the use of selected natural yeasts known to excrete high amounts of polysaccharides during the growth phase, tannin and polysaccharide complexes formation begins earlier. These polysaccharides can be made available at the beginning of maceration by adding OPTI-RED™ to the must. Figure n°1 illustrates how adding OPTI-RED™ at the beginning of red winemaking impacts on the content and stability of tannins and the astringency of wine.

	Control	OPTI-RED™	
Tannins (g/L)	2.60	2.70	***Same quantity of tannins***
Ethanol Index	8,50	14.00	***More complexes polysaccharides-tannins***
BSA Index	11.50	6.80	***Less astringency***

Figure 1: PINOT NOIR, Burgundy (France) - 2000 OPTI-RED™ at 30 g/hL at beginning of maceration. Analysis 3 months after bottling.

MEX™ Process
Mannoproteins EXtraction Process

MEX™ (Mannoproteins Extraction Process): An innovative LALLEMAND physicochemical inactivation process to weaken the yeast cell wall structure to facilitate the availability of high molecular weight compounds such as polysaccharides.

Increase of colour stability

Polyphenol colloid precipitation can be avoided in the presence of available polysaccharides which have a "protection" function that prevents precipitation of high molecular weight polyphenol colloids. Therefore, polyphenols show better stability during aging when they are protected by OPTI-RED™ polysaccharides thanks to the formation of anthocyanin-tannin-polysaccharide complexes. After adding OPTI-RED™ at the early stages of red winemaking, wines show less color loss before and during aging.

Increase of mouthfeel (roundness and smoothness)

Polysaccharides have a positive impact on mouthfeel, bringing more roundness to the wine. Figure 2 shows the impact of OPTI-RED™ addition on wine sensorial quality: more mouthfeel, less astringency & better overall quality.

Adding OPTI-RED™ at the beginning of fermentation is particularly interesting for low phenolic potential grapes, low maturity harvests and/or high yield, to enhance stability of the early extracted polyphenols (prefermentative maceration, thermovinification,…) and for primeur wines.

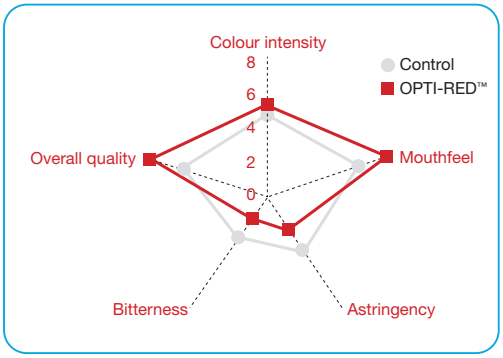

Figure 2: Grenache, 2000. Experimental winery, INRA, Montpellier (France). OPTI-RED™ at 30 g/hL during maceration. Sensory values from 1-10, Professional tasters (14)

INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage: 20 to 40 g/hL (1.7 to 3.4 lb per 1000 U.S gallon).

- Suspend in 10 times its weight of water or must and add to the must at the beginning of alcoholic fermentation.
- OPTI-RED™ is a specific inactivated yeast; thus it contains naturally amino acids and minerals.
  So OPTI-RED™ also contributes to the nutritional content available for yeast even though it does not replace the regular nutrition program.

OMRI LISTED
For Organic Use

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.

PACKAGING AND STORAGE

- 1 kg, 2.5 kg or 10 kg sealed alu foil bags.
- Store in a cool dry place.
- To be used once opened.

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