OPTI-MUM RED™

Up-grade your red wine texture!

DESCRIPTION

OPTI-MUM RED™ is a specific yeast autolysate rich in polysaccharides due to the combination of a unique wine yeast made with a specific MEX™ process leading to a higher polysaccharides availability.

BENEFITS & RESULTS

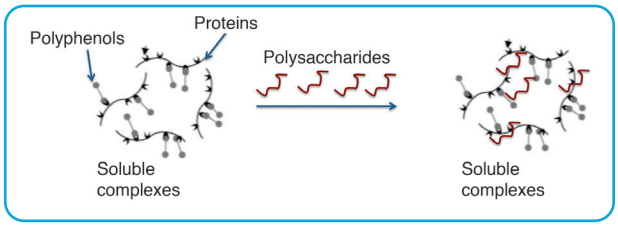

Figure 1: Model illustrating how polysaccharides are involved in the inhibition of aggregates formation (polyphenols/saliva proteins) and thus the limitation of astringency perception (*Carvalho et al., 2006*).

Using OPTI-MUM RED™ in the must provides an early availability of polysaccharides for complexing with polyphenols as soon as the polyphenols are released and diffused. The formation of stable soluble complexes between polyphenols and polysaccharides was recently published (Mekoue et al., 2016).

OPTI-MUM RED™ is a unique autolysate that releases compounds of both high and low molecular weights interacting with polyphenolics, thus enabling a better color stabilization and an improved wine texture.

The characterization of OPTI-MUM RED™ at both bio-chemical and physical levels have encouraged the set-up of many trials world-wide at lab, pilot and winery scale.

Results of such applicative trials confirm the benefits of an early application of OPTI-MUM RED™ on several wine quality characteristics.

Color enhancement

In many cases, we have noticed an improvement of color intensity in the wines resulting from an early application of OPTI-MUM RED™, especially in wines made from lighter red musts (such as Pinot Noir). It is namely illustrated in Figure 2, which presents the color CieLab parameters on wines resulting from a comparative trial. The wine resulting from OPTI-MUM RED™ treatment is darker and more red.

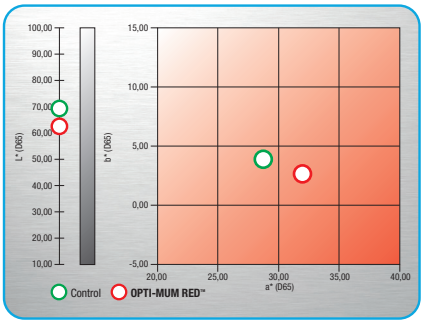

Figure 2: Comparative trial – Pinot Noir (Marlborough, New-Zealand, 2016) Control vs OPTI-MUM RED™ added at beginning of alcoholic fermentation at 30 g/hL : Color analysis analysed on the resulting wines (CieLab®)

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.

Astringency decrease

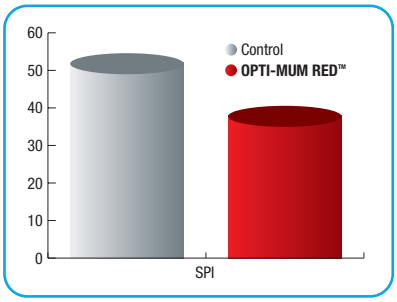

Figure 3: Illustrates the effect of OPTI-MUM RED™ on wine astringency perception. The wine where OPTI-MUM RED™ was added at the beginning of fermentation shows a lower Saliva Precipitation Index (which is an astringency index) than the control.

Overall texture up-grading

From our experience at both pilot and winery-scale, wines resulting from an early addition of OPTI-MUM RED™ has an improved overall mouth quality.

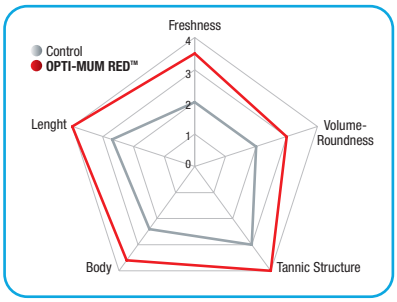

Figure 4: Comparative trial – Cabernet-Sauvignon (Paso Robles, California 2016) Control vs OPTI-MUM RED™ added at beginning of alcoholic fermentation at 30 g/hL: Sensory Analysis run by an expert panel (La Rioja, Spain, March 2017).

INSTRUCTIONS FOR OENOLOGICAL USE

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

- Suspend in 10 times its weight of water or must and add to the must at the beginning of the alcoholic fermentation.
- OPTI-MUM RED™ is a specific yeast autolysate containing naturally amino acids and minerals.
  OPTI-MUM RED™ provides a minor supply of nutrients, but doens not replace the regular nutrition program integrating juice parameters and the nutritional needs of yeast.

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 multi-luminate foil bags.
- Store in a cool dry place.
- To be used once opened.

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