

# OPTI-WHITE™

For aromatic freshness and colour preservation  
of white and rosé wines

## DESCRIPTION

Produced with our specific GSH™ process, 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.



## BENEFITS & RESULTS

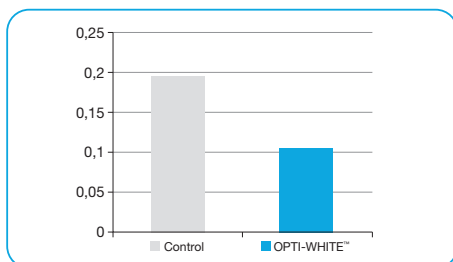


Figure 1: Impact of OPTI-WHITE™ addition on must on the color of white wines from Rueda (Spain), 2003. From Siczkowski & Ortiz-Julien, 2005.

### 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 (Figure 1).

### 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.

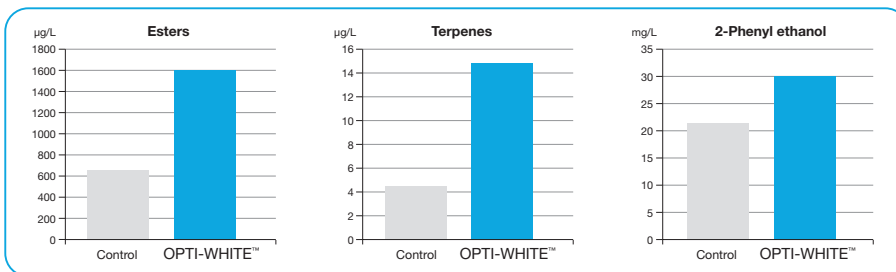


Figure 2: Impact of OPTI-WHITE® on the aromas preservation after 1 year of aging. Trial made on a Riesling must, 2005, in a collaboration with Geisenheim Institute.

This positive impact is verified at the end of AF but also after aging. As shown in Figure 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.

**GSH™ Process**  
Glutathione process

GSH™ (Glutathione Process): An innovative LALLEMAND specific inactivation process to release the naturally synthesized soluble reduced glutathione in the final product.



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 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.

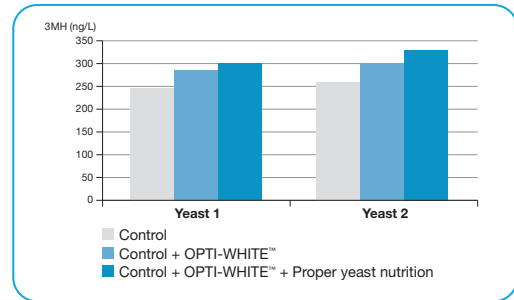


Figure 3: Trial on Sauvignon blanc, vintage 2011, YAN = 84 mg/L. Analysis of 3-Mercapto-Hexanol. OPTI-WHITE™: addition at the beginning of AF at 30 g/hL. Comparison of: control without addition of OPTI-WHITE™ / Control + OPTI-WHITE™ / Control + OPTI-WHITE™ + proper yeast nutrition management on this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

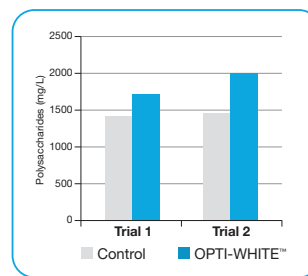


Figure 4: Impact OPTI-WHITE™ on wine's polysaccharides' content (Val de Loire white wine, 2004, analysis by INRA Montpellier - France)

## 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.



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.

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. April 2022.



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YEASTS



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