



OptiWHITE®

OptiWHITE®
Specific Natural Yeast Derivative
for white wines

OptiWHITE® is a specific natural yeast derivative with high antioxidant properties. Its application in white wines is patent pending.

Using OptiWHITE on the juice at the beginning of fermentation results in rounder mouthfeel and greater aromatic complexity in white wines.

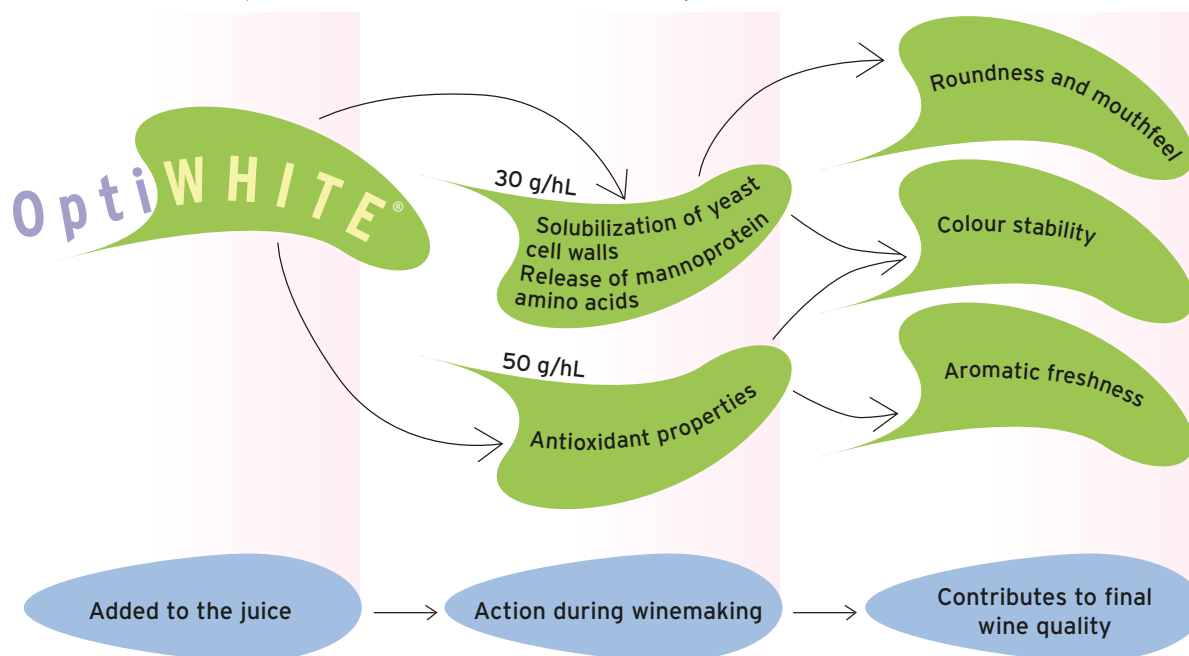
As its unique properties protect against oxidation of phenols and aromas, OptiWHITE contributes to better colour preservation and the aromatic freshness of white wines.

Selected from nature

LALLEMAND

www.lallemmandwine.com

Flow chart of OptiWHITE® effect in white winemaking



ACTION

• Aromatic freshness

OptiWHITE naturally complements the antioxidant properties of standard products (SO₂, ascorbic acid, etc.) and significantly contributes to the aromatic quality of white wine.

• Mouthfeel (roundness)

Yeast cell wall components from OptiWHITE will be solubilized during fermentation and aging. Mostly mannoproteins, these polysaccharides will have a very positive impact on mouthfeel, bringing more roundness to the wine. Their action will enhance the benefits of autolysis following alcoholic fermentation.

• Colour

The unique properties of OptiWHITE will naturally reduce the risk of oxidation of phenolic compounds. In addition to good winemaking practices, OptiWHITE will limit browning of white wine and slow down the evolution of an undesirable dark yellow to orange colour as the wine ages.

• Yeast nutrition

OptiWHITE also provides a minor supply of yeast nutrients, but does not replace the regular nutrition program integrating juice parameters and the nutritional needs of yeast strains.

PACKAGING AND DOSAGE

• Packaging

OptiWHITE is supplied in 1 kg or 2.5 kg sealed plastic bags.

• Dosage

Recommended average dosage is 30 g to 50 g/hL depending on the benefits desired. Dilute OptiWHITE in four times its weight of water or juice and mix. Add to the juice after pressing, at the beginning of fermentation.

• Storage

Store in a dry environment below 25°C.

Distributed by:



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