

OPTI'MALO PLUS™

A complex activator to support malolactic fermentation in wines

DESCRIPTION

OPTI'MALO PLUS™ is a blend of specific inactivated yeast, rich in amino nitrogen, cell wall polysaccharides and microcrystalline cellulose.

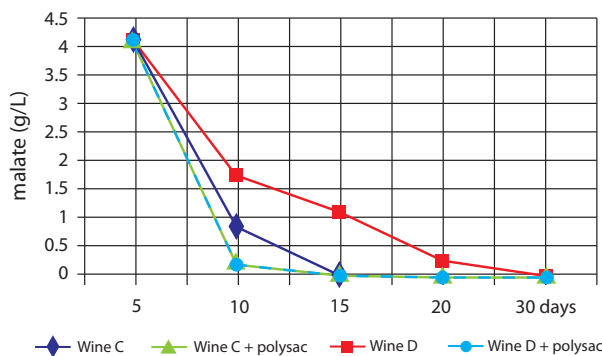
With its formulation, OPTI'MALO PLUS™ meets the complex nutrients requirement of *Oenococcus oeni* to activate the malolactic fermentation (MLF) in wines. In addition to sugar and organic acids (malate, citrate & pyruvate), *Oenococcus oeni* require, organic nitrogen (amino acids and peptides), trace minerals (Mn, Mg, K, Na) and vitamins.

To help MLF in wines, OPTI'MALO PLUS™ has been developed by blending:

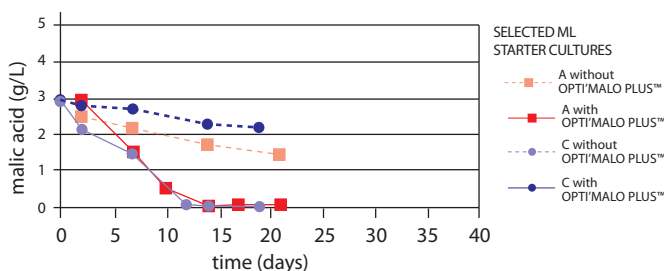
- A special inactive yeast rich in amino acids, mineral cofactors and vitamins.
- A second inactive yeast preparation with high cell wall polysaccharide content.
- Microcrystalline cellulose to provide surface for keeping bacteria in suspension and to absorb toxic compound.



BENEFITS & RESULTS



Kinetics of malic acid degradation in synthetic must using MBR™ bacteria at 20° C, in presence of different quantities of polysaccharides. Y. Rosi U. of Firenze



Kinetics of malic acid degradation in a Cabernet Sauvignon (alcohol 13% vol, T-SO₂ 35, ppm pH 3,6) after direct inoculation with selected ML starter cultures with and without addition of OPTI'MALO PLUS™

Wine is usually a poor source of the nutrients required to the growth of *Oenococcus oeni* due to the deficient in key nutrients in wines after the end of alcoholic fermentation.

Due to its activator effect, OPTI'MALO PLUS™ helps to shorten the duration of the malolactic fermentation in red wines at the end of alcoholic fermentation.

Due to its high yeast polysaccharides content, OPTI'MALO PLUS™ has a positive effect on malolactic fermentability on wines, especially those not aged on lees, may be poor in these cell wall polysaccharides and more difficult to induce malolactic fermentation.

OPTI'MALO PLUS™ benefits:

- Better nutrient availability in the wine.
- Better survival and faster growth of the bacterial starter culture.
- Faster start and achievement of malolactic fermentation.
- Reduced risk of MLF by undesired bacteria due to the dominance of the selected strain.
- Organoleptic preference of these wines.

INSTRUCTIONS FOR OENOLOGICAL USE

The recommended dosage is 20 g/hL (1.6 lb/1,000 gal or 725g/1,000 gal) calculated on the final wine volume. OPTI'MALO PLUS™ may be suspended in a small amount of water or wine and then added directly to the wine at any time from 48 hours prior to or up until the same time as the wine bacteria addition.

PACKAGING AND STORAGE

- OPTI'MALO PLUS™ powder is packaged in 1 kg sachets.
- When stored cool and dry in sealed packs OPTI'MALO PLUS™ maintains its effectiveness for at least 4 years. Avoid moisture and prolonged high temperature exposure.

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. June 2022.



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