

OPTI'MALO BLANC™

To shorten malolactic fermentation in white and rosé wines

DESCRIPTION

OPTI'MALO BLANC™ is a blend of inactivated yeasts, rich in amino acids and specific peptides, particularly suited for the growth of our selected wine bacteria.

OPTI'MALO BLANC™ is a malolactic fermentation activator, specially formulated to:

- Compensate for deficiencies in amino nitrogen in white and rosé wines
- Achieve rapid growth of selected wine bacteria
- Shorten the malolactic fermentation (MLF) duration



BENEFITS & RESULTS

OPTI'MALO BLANC™ is a very efficient malolactic activator based on recent researches.

Bacteria and growth

To ensure good MLF kinetics, wine bacteria must have the ability to grow in wine to successfully degrade all malic acid content.

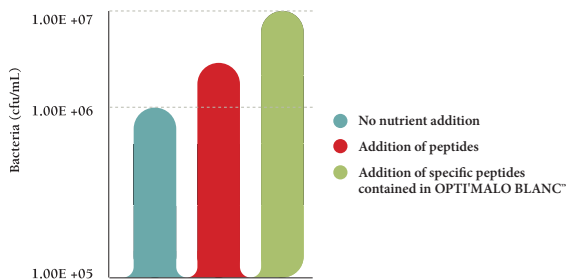
White and rosé wines oenological conditions are not always suitable for the growth of bacteria, so the risk of inhibition by deficiency of growth factors should be avoided. Among the positive nutrients helping wine bacteria growth, many have already been described such as carbon and nitrogen sources, vitamins, salts and minerals. These factors are necessary but not always sufficient to ensure MLF in a reasonable duration.

Lallemand studies showed that the bio-availability of certain peptides strongly favors the growth of selected wine bacteria and are particularly effective in reducing the MLF duration in white winemaking conditions.

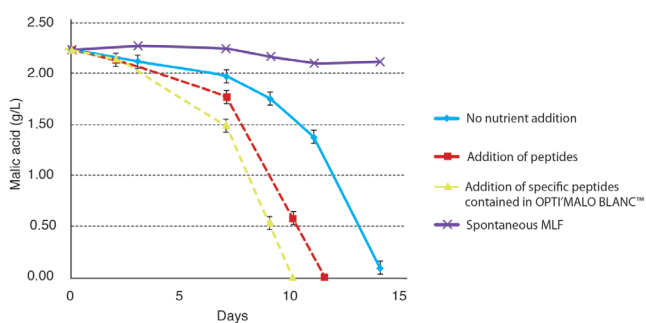
**Positive effect of specific peptides:
they are not only nitrogen sources...
they are growth stimulators.**

- Peptide fractions (0,5-10 kDa) were shown to be more stimulating for bacteria growth than free amino acids.
- ATP generated by transporting peptides could be used to supply much of the metabolic energy required for cell growth and maintenance.

Bacteria growth after 7 days of inoculation with a selected bacteria
Chardonnay; pH=3.2; alcohol=12.0%; Tot SO₂ <25mg/L; free SO₂ <5mg/L



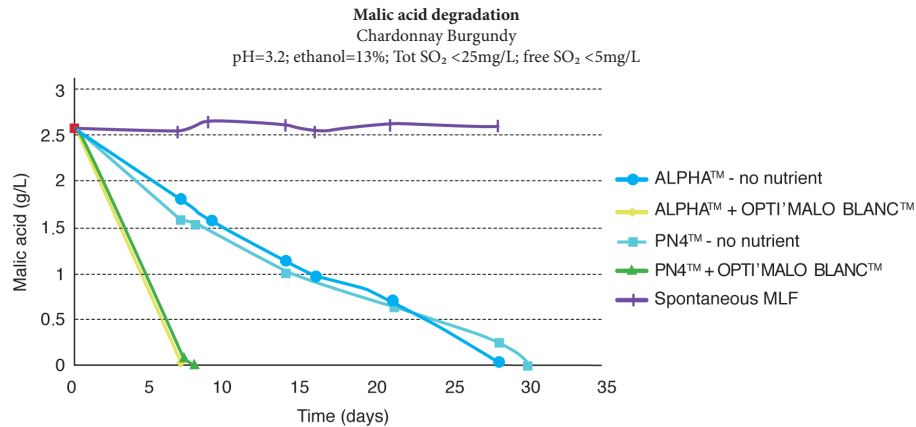
Malic acid degradation
Chardonnay - Inoculated with ALPHA MBR™
pH=3.2; alcohol=12.9%; Tot SO₂ <25mg/L; free SO₂ <5mg/L





White wines and nutritional deficiencies

Clarification, sometimes excessive, of white wines can accentuate the risk of nutritional deficiencies and thus slow down the MLF duration, especially if there has been no addition of complex nutrients during alcoholic fermentation. With the addition of OPTI'MALO BLANC™, the malic acid degradation is faster and therefore, MFL duration is shortened.



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 BLANC™ 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.



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

- OPTI'MALO BLANC™ powder is packaged in 1 kg sachets.
- When stored cool and dry in sealed packs OPTI'MALO BLANC™ 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.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY

Original by culture