

OPTI-LEES™

Specific inactivated yeast rich in polysaccharides for silky and voluptuous wines

DESCRIPTION

Produced with our specific SWYT™ process, OPTI-LEES™ is a specific inactivated yeast developed from a strain selected for its autolysis behavior and polysaccharides release.

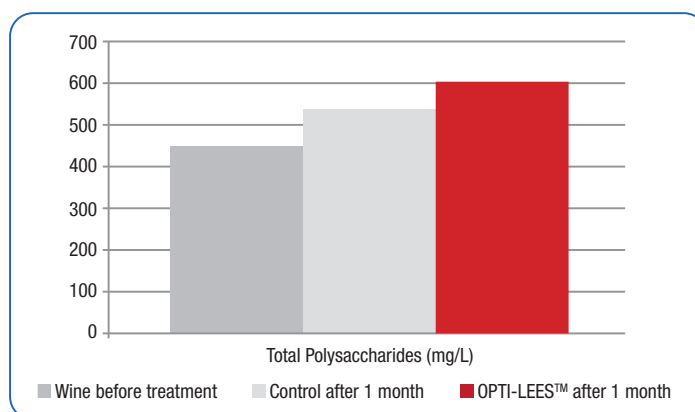
Applied towards the end of alcoholic fermentation, OPTI-LEES™ helps the management of wine aging on lees, enabling a better control of lees quality and a quicker “aging” effect thanks to the release of polysaccharides content. Moreover a fraction of low molecular weight polysaccharides was characterized, which explains the impact observed on sweetness perception (*from Fernando Zamora, Entretiens Scientifiques Lallemand, 2011*).



BENEFITS & RESULTS

Beside the R&D studies done to select the yeast strain, validate the inactivation process, and characterize the polysaccharides quality and quantity, several winery-scale wineryscale trials were run in different regions where aging practices are traditional.

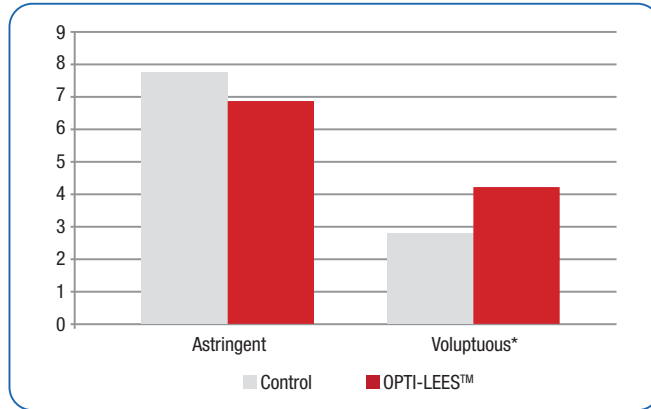
The results showed that when OPTI-LEES™ was applied, a significant increase of wine total polysaccharides was measured after one month. In addition, the sensory analysis highlights the positive impact of OPTI-LEES™ on voluptuous descriptor perception.



Trial on Merlot-Syrah wine, DOC Priorato, Spain: Comparison of control and addition of OPTI-LEES™ at 20 g/hL.
Analysis of the total polysaccharides content of the wines at the beginning of the experiment and 1 month after.

SWYT™ Process
Specific Wine Yeast Treatment process

SWYT™ (Specific Wine Yeast Treatment): A LALLEMAND specific thermic inactivation process to preserve cell wall structure to release low molecular weight compounds.



Trial on Tempranillo, DOC Ribera del Duero, Spain, 2010 : Comparison of control and addition of OPTI-LEES™ at 20 g/hL. Sensory analysis of the wines after 2 months by a trained tasters panel on "astringent" and "voluptuous" descriptors. *Statistically = significant difference

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.

- Advised time of contact is of 1 to 2 months depending on the wine matrix and tasting follow-up.
- Suspend in 10 times its weight of water or must and add to the must/wine at the end of alcoholic fermentation.
- **For a quick and optimized impact, batonnage is recommended, once a week during the 1st month and once every 2 weeks during the 2nd month.**
- OPTI-LEES™ is a specific inactivated yeast; thus it contains naturally amino acids and minerals.

OPTI-LEES™ also contributes to the nutritional content available for yeast even though it does not replace the regular nutrition program.



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

- 2.5 kg sealed alu foil bags.
- Store in a cool dry place.
- To be used once opened.

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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.



WINE YEASTS



WINE BACTERIA



NUTRIENTS /PROTECTORS



SPECIFIC YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD SOLUTIONS



LALLEMAND OENOLOGY

Original by culture

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