



# OPTI-MUM RED™



**A specific yeast autolysate, used during fermentation, to achieve more intense colour, rounder mouthfeel and decreased perception of astringency.**

## ORIGIN AND APPLICATION

**OPTI-MUM RED™** is a new innovative product from Lallemand.

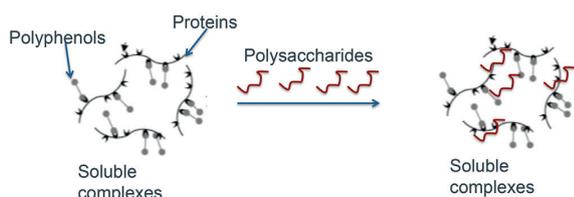
It is a specific yeast autolysate, from a specific wine yeast that has undergone a unique Lallemand process called Mannoprotein Extraction Treatment (MEX), thereby enabling a quick release of the components of interest.

## OENOLOGICAL PROPERTIES

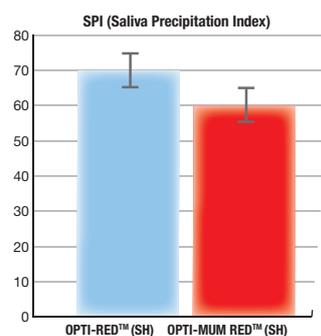
- Red wines only ○ ○ ●
- Adding **OPTI-MUM RED™** at the beginning of alcoholic fermentation maximizes the formation of complex polyphenol-polysaccharide chains. The formation of these stable, soluble complexes between polyphenols and yeast manoproteins has recently been established (Mekoue *et al.* 2016). The early formation of these complex polysaccharide-polyphenol chains results in wines that are more intense in colour, have a more rounded mouthfeel and a decreased perception of astringency.
- In Australia, this product is used extensively in cooler climate red wines (or low maturity fruit) to reduce the perception of green astringent tannins and contributes to a more rounded palate structure, without interrupting the varietal expression of the grape.
- In high maturity fruit, the use of **OPTI-MUM RED™** can reduce the sensation of hotness associated with high alcohol content, especially if the balance of hot alcohol perception and wine structure are not in balance.



**OPTI-MUM RED™**



**Figure 1:** Schema illustrating how polysaccharides are involved in the inhibition of (polyphenols/saliva proteins) aggregates formation and thus the limitation of astringency perception (Carvalho *et al.*, 2006).



**Figure 1:** Comparative trial on Merlot, South Africa, 2016: effect of an early addition of **OPTI-MUM RED™** vs. **OPTI-RED™** @ 30 g/hL on the Saliva Precipitation Index of the finished wines.

## INSTRUCTIONS FOR USE

Recommended dosage is 20 – 40g/hL.

- Suspend **OPTI-MUM RED™** in 10 x its weight in water or juice and mix.
- Add to the must at the beginning of fermentation.

**OPTI-MUM RED™** is a specific yeast autolysate and therefore does contain some natural amino acids and minerals. Although **OPTI-MUM RED™** contributes to the nutritional content, regular yeast nutrition is recommended.

### PACKAGING AND STORAGE

- 2.5kg sealed, aluminum foil bags.
- Store in a dry environment below 25°C.

*The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.*