



OptiRED®

OptiRED®
Unique Natural Yeast Preparation
for red wines with smooth tannins
and rounded mouthfeel

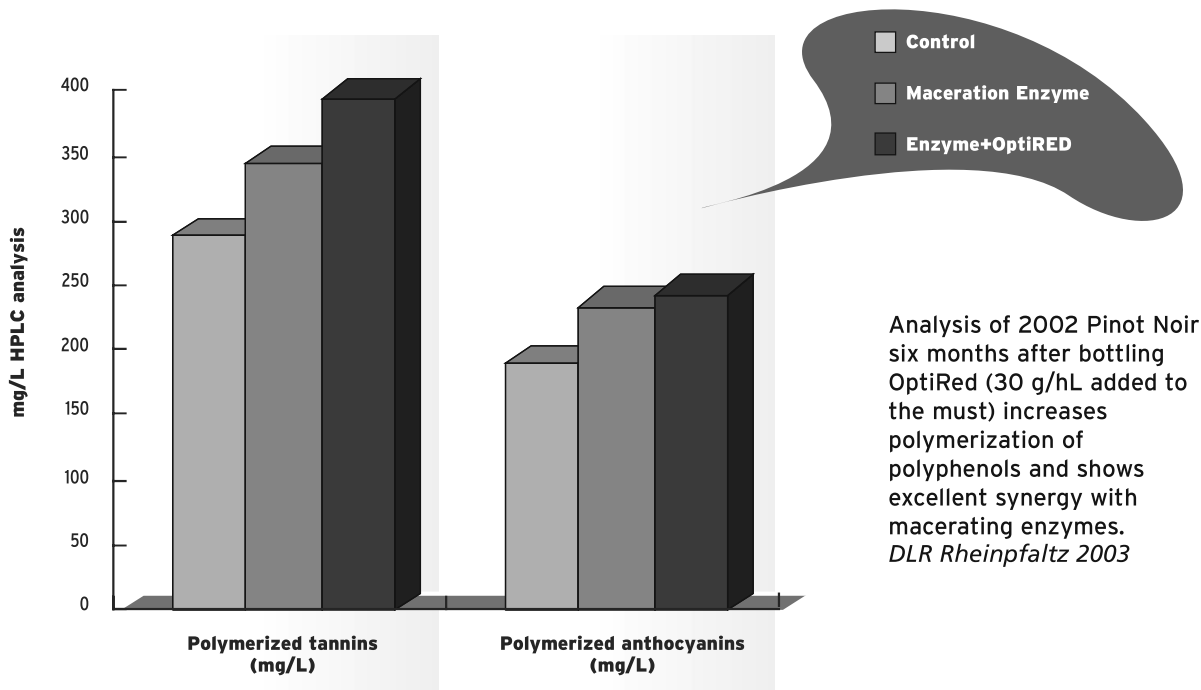
OptiRED® is a unique natural yeast preparation that has undergone a refining process to obtain a high level of polyphenol-reactive cell-wall polysaccharides.

Using OptiRED in the must provides early polysaccharide availability for complexing with the polyphenols as soon as the polyphenols are released and diffused.

This early complexing results in red wines with more intense colour, rounder mouthfeel and better tannin integration. OptiRED can be used alone or in conjunction with oenological macerating enzymes.

Selected from nature
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ACTION

- **Mouthfeel (roundness)**

Mouthfeel enhancement from yeast polysaccharides was limited to their availability due to yeast autolysis at the end of primary fermentation. With the use of selected natural yeasts known to excrete high amounts of polysaccharides during the growth phase, tannin and polysaccharide complexing begins earlier. Now, these polysaccharides can be made available at the beginning of maceration by adding OptiRED to the must. Mostly mannoproteins, these polysaccharides will have a very positive impact on mouthfeel, bringing more roundness to the wine.

- **Colour**

Polyphenol colloid precipitation can be avoided when polysaccharides are available which have a "protection" function that prevents precipitation of high molecular weight polyphenol colloids. Therefore, polyphenols show better stability during aging when they are protected by OptiRED polysaccharides, High polysaccharide wines have less colour loss before and during aging.

- **Yeast nutrition**

OptiRED 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**

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

- **Dosage**

Recommended dosage is 0.5 lb per ton (227 g/900 kg).
Dilute OptiRED in four times its weight of water or juice and mix.
Add to the must at the beginning of fermentation.

- **Storage**

Store in a dry environment below 25°C.

Distributed by:



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