

## Inactivated yeasts

(*Saccharomyces cerevisiae*)  
naturally rich in reducing  
compounds



# La

# OptiEsters®

FOR OENOLOGICAL USE



**O**PTIESTERS is a preparation of inactivated yeasts naturally rich in amino acids and ergosterols. When used early on, during the first third of the alcoholic fermentation, Optiesters optimises the production of esters in white, rosé and thermovinified red wines.



### OENOLOGICAL BENEFITS

- ◆ To stimulate the production of higher alcohol acetate precursors, thus optimising the production of fermentary esters in your wines.
- ◆ To reinforce yeasts' membranes, increasing their resistance to unfavourable conditions. This has an effect of limiting stress during the fermentation, and the production of organoleptic deviations is thus decreased.



### ADVICE FOR USAGE

- ◆ Add at the beginning of AF (density -30 points)
- ◆ Dosage : 30 g/hL.
- ◆ Use a strain that has a high yield in esters: Excellence STR or LA Arom
- ◆ AF conditions: T°C of 14 to 16°C - Turbidity 30 to 80 NTU - Anaerobic.

### EXPERIMENTAL RESULTS

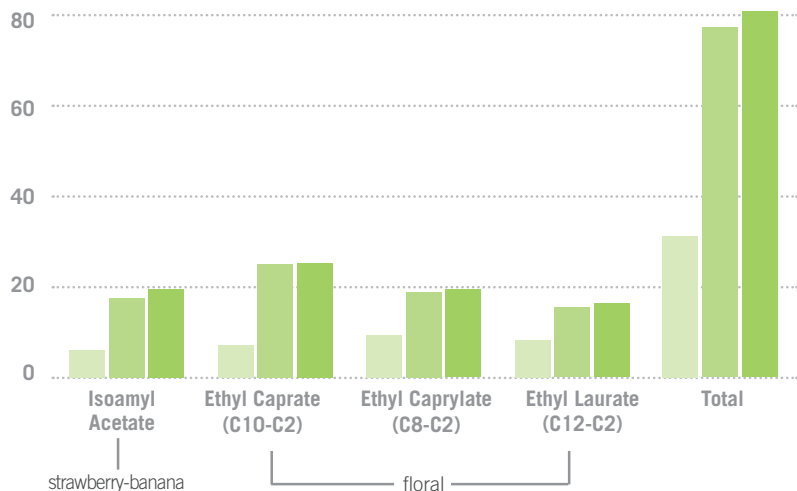


#### ◆ Trial conditions:

- Ugni Blanc - Charentes - 2016
- OptiEsters® and other formulation added at 30g/hL, at start of AF

#### LEGENDE

- ◆ Control
- ◆ Other formulation
- ◆ OptiEsters®



### USAGE

- ◆ **Dosage:**  
10 to 30 g/hL during the first third of AF
- ◆ **Conservation and instructions :**  
Please see the technical data sheet or packaging.



### PACKAGING

- ◆ 1 kg bags, 10 kg boxes.

# La

**LAMOTHE - ABIET**  
Avenue Ferdinand de Lesseps  
33610, CANEJAN / BORDEAUX, FRANCE  
Tél : +33 (0)5 57 77 92 92

[www.lamoth-abiet.com](http://www.lamoth-abiet.com)