Inactivated yeasts (*Saccharomyces cerevisiae*) naturally rich in reducing compounds

FOR ENOLOGICAL USE

OptiThiols®

OptiThiols® is a formulation of inactivated yeasts (*Saccharomyces cerevisiae*) naturally rich in reducing compounds (Cysteine, Gly-Cys, Glu-Cys, N-acetylcysteine, Homo-cysteine and glutathione). At the early application timing, after settling grape solids from musts, or before or during the first third of the alcoholic fermentation, OptiThiols® increases the thiol aromatic potential in white and rosé wines.

OENOLOGICAL BENEFITS

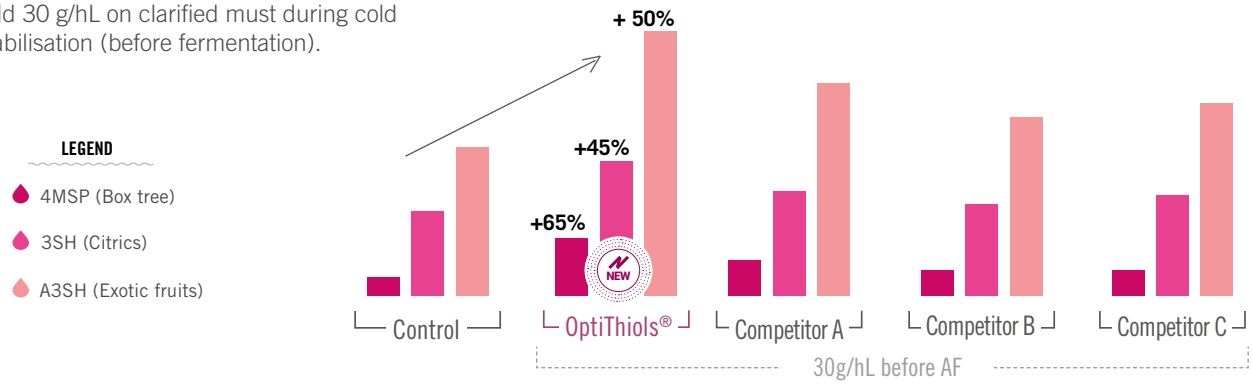
OptiThiols® is a formulation rich in reducing compounds. It can be used in order to:

- Limit the browning of musts and wines thanks to its antioxidant role.
- Increase the quantity of GSH precursors in the must. These are used by yeast during AF to synthesize and accumulate GSH. This is subsequently released when the yeast cells undergo autolysis during lees aging. GSH ensures early protection of thiol aromas.
- **Significantly increase the quantity of thiols (4MSP, 3SH, A3SH) found after alcoholic fermentation.**

> By significantly increasing the amount of thiol aromas and the reducing state of the wine, OptiThiols® helps to produce white and rosé wines with more intense aromas that are more stable over time.

EXPERIMENTAL RESULTS

- **characteristics of the trial:** Sauvignon blanc, 2015
  Add 30 g/hL on clarified must during cold stabilisation (before fermentation).



USAGE

A well-adapted nitrogen nutrition of yeasts allows OptiThiols® to be the most effective.

Dosage:
10 to 30 g/hL at the end of the AF or before FA or during the first third of AF (on clarified must which has been stripped of oxidisable polyphenols), depending on the potential of the grape variety, the desired product-type, and the timing of commercialisation.

Conservation and instructions:
Please see the technical data sheet or packaging.

PACKAGING

- 1 kg bags, 10 kg boxes.

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