



# OptiThiols®

Preparation of inactivated yeasts naturally rich in reducing compounds. OptiThiols® increases the thiols aromatic potential in white and rosé wines.



## PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Inactivated yeasts (*Saccharomyces cerevisiae*) naturally rich in reducing compound (Cysteine, Gly-Cys, Glu-Cys, N\_acetylcysteine, Homo-Cysteine and Glutathione).
- ◆ **Enological benefits:** Optithiols® is a formulation of inactivated yeasts rich in **reducing compounds** that helps to **slow down oxidative phenomena** and **promote aromatic thiol revelation**.

Optithiols® enriches the must in GSH precursors that are used by the yeast during the alcoholic fermentation to synthesise and accumulate GSH. This is then released through autolysis during ageing on-lees, thus **protecting the thiols aromas that have been produced**.

This double role of antioxidant and aroma revelation helps to increase the wine's aromatic potential, leading to significantly **greater quantities of thiols** (4MSP, 3SH, A3SH) measured at the end of the alcoholic fermentation.



## DIRECTIONS FOR USE

- ◆ Dissolve the product in 10 times its weight in water and incorporate it directly to the tank with a pum-over and homogenise in an oxygen-free atmosphere. A well-adapted nitrogen nutrition of yeasts allows OptiThiols® to be the most effective.
- ◆ **Dosage:** 10 to 30 g/hL before AF or during the 1<sup>st</sup> 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.

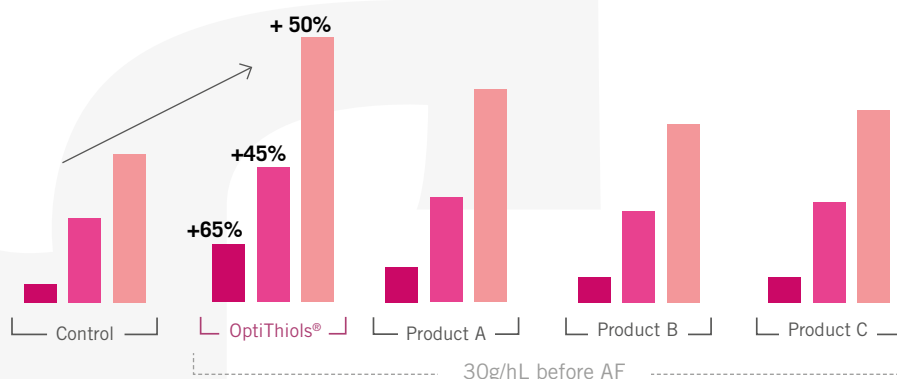


## TRIAL RESULTS

### 1. THIOL AROMATIC INTENSITY [THIOLS]/[PERCEPTION THRESHOLD]

Sauvignon blanc, 2015 • Add 30 g/hL on clarified must during cold stabilisation (before fermentation).

◆ 4MSP (Box tree) ◆ 3SH (Citrics) ◆ A3SH (Exotic fruits)





## SPECIFICATIONS

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### PHYSICAL

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- **Appearance & colour:** Beige powder
- **Solubility:** < 40 %

### MICROBIOLOGICAL

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- **Revivable yeasts:**  $\leq 10^2$  UFC/g
- **Mould:**  $\leq 10^3$  UFC/g
- **Lactic bacteria:**  $\leq 10^3$  UFC/g
- **Acetic bacteria:**  $\leq 10^3$  UFC/g
- **Salmonella:** Absence/25g
- **Escherichia coli:** Absence/1g
- **Staphylococci:** Absence/1g
- **Coliforms:** <  $10^2$  UFC/g

### COMPOSITION

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- **Total nitrogen (N):** < 10 %
- **Ammonium nitrogen (N):** < 0,5 %
- **Organic nitrogen (N):** < 9,5 %
- **Amino acids (N):** < 1,9 %
- **Humidity:** < 7 %

### LIMITS

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- **Lead:** < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** < 1 mg/kg



## PACKAGING & CONSERVATION

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- Bags of 1 kg (in 10 kg box) and bags of 5 kg (in 10 kg box).
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GN/07-07-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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