

## OPTI-WHITE

*Natural Yeast Derivative for Enhancing the Quality of White Wines*

### **CHARACTERISTICS**

Opti-White is a blend of whole cell specific inactive yeasts. After mechanical inactivation, the contents of the whole yeast cell are gently dried. The natural processing conditions maintain key polysaccharide cell wall components. In white wines, these key polysaccharides help increase mouthfeel, improve fresh, fruity aromas and work as anti-oxidants to help reduce the risk of browning and pinking. These anti-oxidative properties work synergistically with SO<sub>2</sub> allowing the winemaker to lower the SO<sub>2</sub> dosage. Opti-White also increases protein stability and volatile thiols in the finished wine.

Suggested use:

- Add to any white wine to improve aromatics and color stability
- Add to light and acidic white wines to increase mouthfeel (more roundness) and help reduce acidic perception.
- Add to high quality white wines (intended for barrel aging) to help increase aging potential.
- Add to white wines that are intended for an early market release. Opti-White enhances their “easy to drink” characteristics.

Opti-White is a Natural Yeast Derived Nutrient that can supply certain fermentative advantages together with significant wine quality improvement. Used alone, it should not be viewed as a substitute for DAP or other fermentative nutrients.

### **DOSAGE**

White Juice: 25-50\* g/hL (2.0-4.0 lb/1000 gal)

\*Use 50 g/hL to obtain maximum anti-oxidative properties.

### **DIRECTIONS FOR USE**

Dissolve Opti-White in 10 times its volume in juice or water. Add to the white juice after settling or directly to the barrel or tank prior to the onset of fermentation.

### **PACKAGING AND STORAGE**

Opti-White is packaged in 1 kg and 2.5 kg heat-sealed bags. Opti-White should be stored in a cool, dry place. Un-opened, Opti-White has a shelf-life of 3 years.

*This information is herein 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.*

