

NUTRIENT

OptiML®



By providing essential nutrients and detoxifying the medium, OptiML® facilitates the quick start and the good completion of the malolactic fermentation.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Inactivated yeasts and yeast hulls.
- ◆ **Enological benefits:** OptiML® promotes a **quick start** and completion of the **malolactic fermentation**, providing yeast hulls that help to **detoxify the medium** by adsorbing inhibitory compounds (medium chain fatty acids, pesticide residues). OptiML® also provides inactivated yeasts that are rich in nutritional elements, necessary for **bacterial growth** (amino acids, vitamins and minerals).

The use of OptiML® helps to ensure the malolactic fermentation, even under difficult conditions (low pH, high ABV, late MLF). With no effect on organoleptic properties, this solution can be used on any type of wine.



DIRECTIONS FOR USE

- ◆ Mix OptiML® in 10 times its weight in water or wine and incorporate it during a pump over without aeration, one hour before bacteria inoculation. It is recommended to use the product for MLF restart (please consult the «MLF restart» protocol online). It is recommended to use OptiML if the MLF does not start within the 10 days following the bacteria inoculation.

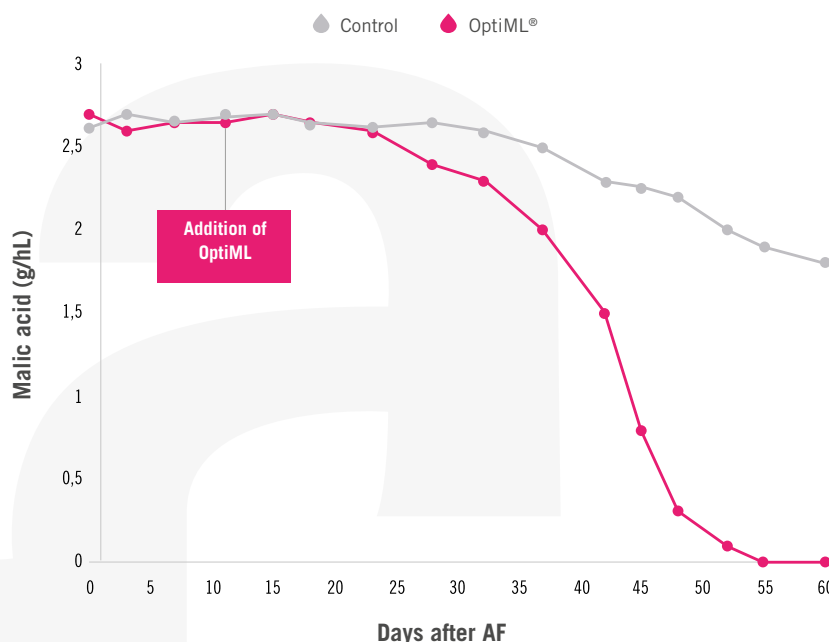
- ◆ **Dosage:** 20 to 40 g/hL.

Maximum legal dosage (EU regulation) : 300 g/hL. (At this dosage, the maximum authorised dosage of yeast hulls is added: 40 g/hL).



TRIAL RESULTS

1. OPTIML® EFFECT ON RECALCITRANT MLF





SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Beige powder
- **Solubility:** < 36 %

MIROBIOLOGICAL

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

COMPOSITION

- **Total nitrogen (N):** < 8.75 %
- **Ammonium nitrogen (N):** < 0,45 %
- **Organic nitrogen (N):** < 8.75 %
- **Amino acids (N):** < 1,7%
- **Humidity:** < 6.9 %
- **Carbohydrate:** > 5 %
- **Glucans + mannans:** > 60% total carbohydrate

LIMITS

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



PACKAGING & CONSERVATION

- ◆ Bags of 500 g (in 7,5 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).

LAMOTHE-ABIET

AVENUE FERDINAND DE LESSEPS 33610, CANEJAN - BORDEAUX, FRANCE • TÉL : +33 (0)5 57 77 92 92 • WWW.LAMOTHE-ABIET.COM