

NUTRIENT



OptiEsters®

With an early application, during the first third of the alcoholic fermentation, OptiEsters® optimises the ester potential of white, rosé and thermovinified red wines.



PRODUCT CHARACTERISTICS

- ◆ **Formulation** : Inactivated yeasts naturally rich in amino acids and ergosterols.
- ◆ **Enological benefits** : The specific formulation of OptiEsters® ensures the availability of the **precursors** of higher alcohol acetates and fatty acid ethyl esters. These compounds contribute to the **production of fermentary esters**, for fruity and floral wines.
Ergosterols **reinforce the yeasts' membrane**, thus increasing their resistance to difficult conditions. This **limits stress** during the fermentation and thus **decreases the risk of organoleptic spoilages, giving cleaner wines**.



DIRECTIONS FOR USE

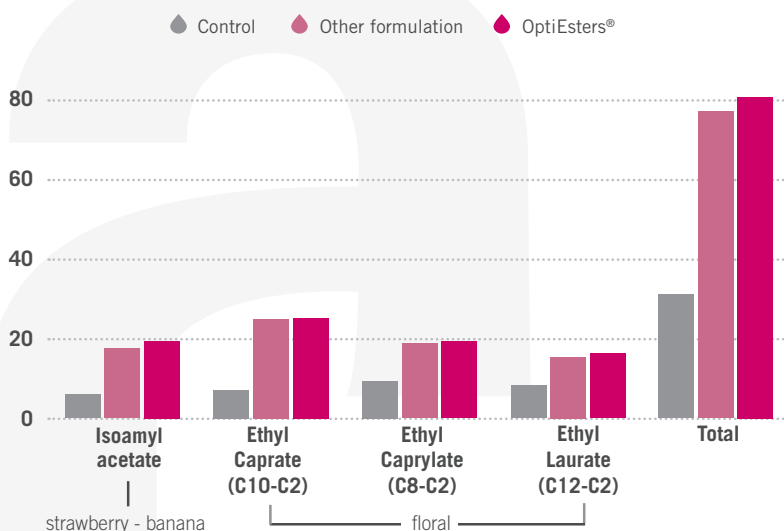
- ◆ Dissolve the product in 10 times its weight in water and directly incorporate while pumping over without aeration. It is recommended to add OptiEsters® when the density has decreased by 30 points. AF conditions: T°C from 14 to 16°C – Turbidity: 30 to 80 NTU – Anaerobiosis.
- ◆ The use of our Excellence® STR or L.A Arom is preconised for a good aromatic display of the esters.
- ◆ **Dosage**: 30 g/hL.



TRIAL RESULTS

1. VALORISATION OF ESTERS POTENTIAL [ESTERS]/[PERCEPTION THRESHOLD]

Ugni Blanc, Charentes, 2016 • Use at 30 g/hL on must in fermentation during the first third of AF





SPÉCIFICATIONS

PHYSICAL

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

MICROBIOLOGICAL

- **Revivifiable yeast :** $\leq 10^2$ 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
- **Staphylococci :** Absence/1g
- **Coliforms:** < 10^2 UFC/g

COMPOSITION

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

LIMITS

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



PACKAGING & CONSERVATION

- Bags of 1 kg and 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/02-03-2026. 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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