



la OptiFlore® O

OptiFlore® O is a complex nutrient based on yeast autolysate and inactivated yeasts, rich in organic nitrogen (amino acids, peptides), vitamins and mineral elements. OptiFlore® O promotes the development of the selected flora and the successful progress of fermentation by providing complete nutrition and detoxifying the environment.



OENOLOGICAL INTEREST

- ◆ The excess of ammoniacal nitrogen at an early stage of the fermentation often leads to an uncontrolled yeasts growth and a very quick start of the fermentation. This yeasts overpopulation in the must quickly causes an induced nutrient deficiency. The risk of sluggish or stuck fermentation is then strongly increased. In this case, we can observe the appearance of undesirable compounds such as sulfur compounds. As well, a fall in the concentration of aromatic compounds is often observed.
- ◆ The use of OptiFlore® O, 100% natural and complete organic nutrient, avoids this type of situation, by insuring a complete and regular alcoholic fermentation.

OptiFlore® O : Triple Effect

1. **Maintain of an optimal physiological state:** beside a better equilibrium between ammoniacal nitrogen and organic nitrogen, OptiFlore® O adds on amino acids (gradually absorbed by yeasts) as well as vitamins and minerals.
2. **Detoxification of the medium:** the inactivated yeasts contained in OptiFlore® O help to detoxify the medium and increase the cellular viability of yeasts and lactic bacteria, by adsorbing inhibitors compounds (medium chain fatty acids, residual phytosanitary compounds).
3. **Securing the malolactic fermentation:** OptiFlore® O brings essential micro nutrients and fundamental amino acids for the development of lactic bacterias.



Beyond its positive effect on **alcoholic fermentation**, OptiFlore® O promotes a **quick start of malolactic fermentation**.

TESTS RESULTS

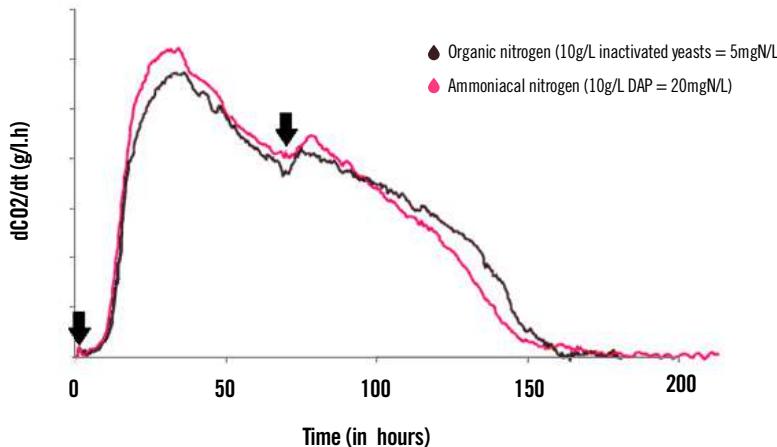


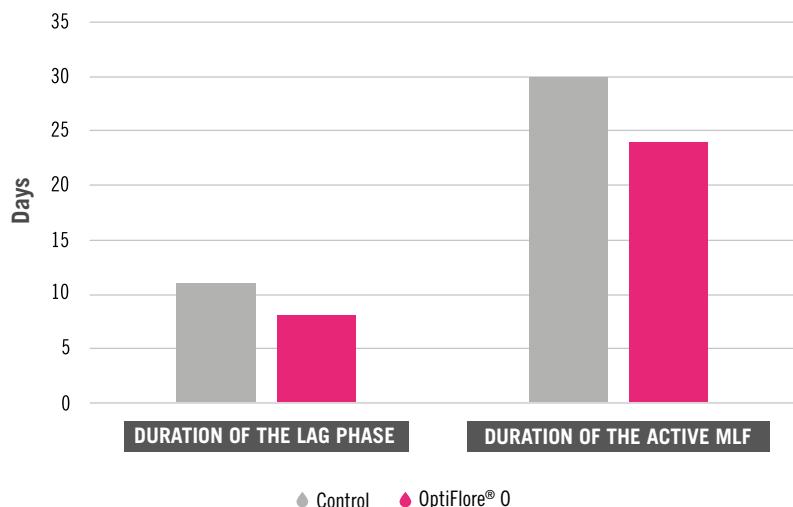
Characteristics of the test:

Chardonnay
220g/L of sugar

◆ Adding 10 g/hL of OptiFlore® O brings 5 mg N/L of organic nitrogen (equivalent to 20 mg/L of mineral nitrogen).

In fermentation yield, organic nitrogen contained in OptiFlore® O is 4 times more efficient than mineral nitrogen.





► Optimization of MLF:

OptiFlore® O promotes the development of lactic bacterias and the successful progress of the malolactic fermentation.



USE

► Preparation and storage:

Please refer to the technical data sheet or instructions on the packaging.

- The addition of OptiFlore® O can be done during the first two thirds of the alcoholic fermentation, alone or combined with a supply of ammoniacal nitrogen (to be determined according to the level of assimilable nitrogen deficiency of the must).

► Dosage:

20 to 40 g/hL.

To use before the end of the alcoholic fermentation (allowed in Europe for a use on grapes, must and fermenting must)



TIP

For an optimal and rational management of nitrogen nutrition, you can use the Decision Support Tool online on our website:

www.lamothe-abiet.com / LA Solutions / Toolbox / Yeast nutrition



CONDITIONING

Bags of 1 kg and 5 kg.



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