



OptiFine Lees

OptiFine Lees is a 100% natural formulation that acts in synergy with or as a replacement for fine lees to optimize wine quality throughout aging.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** preparation of inactivated yeasts combined with plant proteins (pea).
- ◆ **Oenological benefits:** OptiFine Lees combines **yeast derivatives** and **plant proteins** (pea) to optimize wine quality. Its action helps to:
 - **Balance the wine**, by contributing volume, complexity and aromatic persistence.
 - **Improve color stability.**
 - **Protect against early oxidation**, enhancing aging potential.
 - **Optimise clarification** by facilitating fining and reducing sediment.

We recommend using it **from the start of aging process** for a gradual effect on balance and aromatic expression.

Thanks to its **innovative formulation**, OptiFine Lees refines the sensory profile of wines for more harmony and complexity, offering a plant-based alternative to animal-derived fining agents.



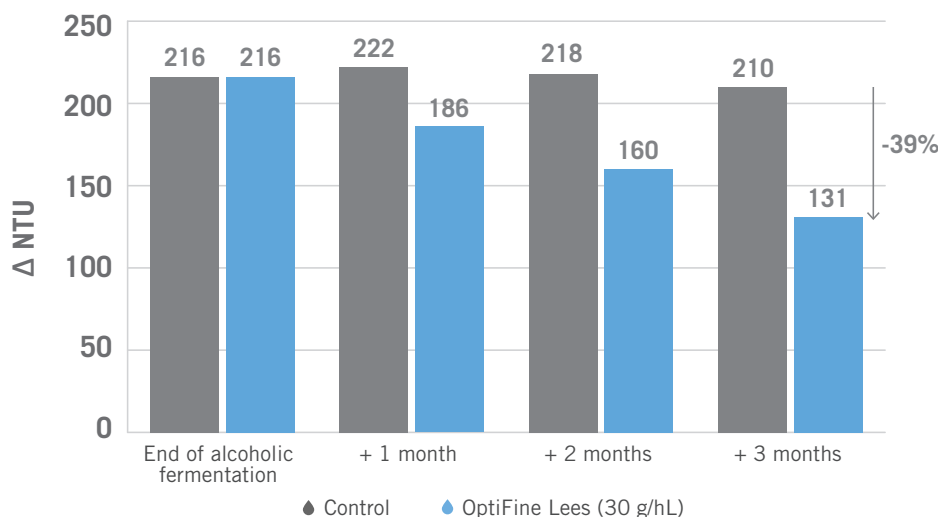
INSTRUCTIONS FOR USE

- ◆ Dissolve OptiFine Lees in 5 to 10 times its weight in water. After incorporation, homogenize by pump-over for tanks or stirring for barrels. Significant results appear after 6 weeks of treatment with weekly homogenization (stirring), with optimal effectiveness after 3 to 4 months of contact and regular stirring. The wine will be racked off lees once the treatment has been completed.
- ◆ **Dosage:** White and rosé wines: 20 to 30 g/hL. Red wines: 30 to 50 g/hL. Doses are provided as a guide. The optimal dose will be determined by a laboratory test or on the advice of your oenologist. **Maximum dosage (OIV recommendation) : 500 g/hL.**



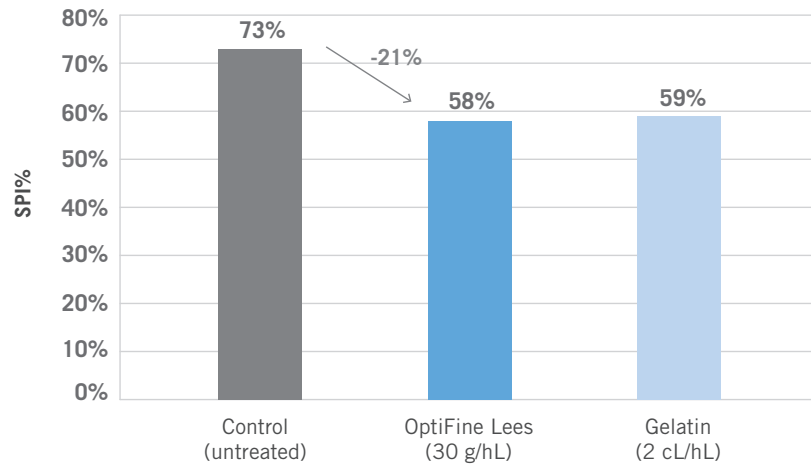
TRIAL RESULTS

1. COLOUR STABILITY (Δ NTU) IN RED WINE.



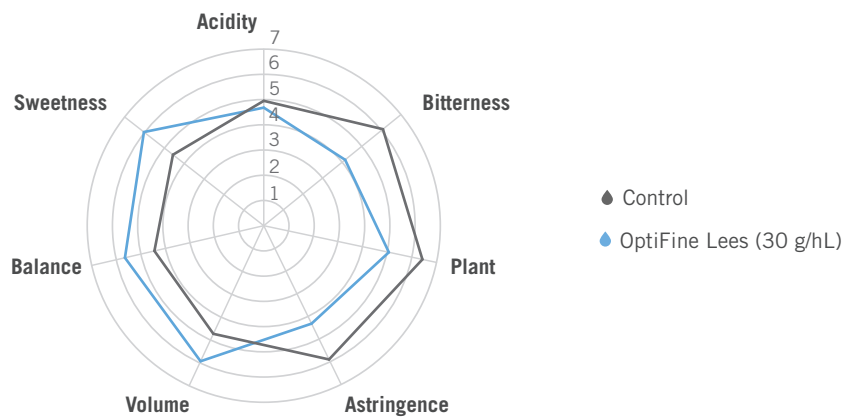
30 g/hL of d'OptiFine® added after alcoholic fermentation.
Merlot, Bordeaux, 2023.

2. COMPARATIVE IMPACT OF FINING AGENTS ON THE REDUCTION OF SPI% (SALIVA PROTEIN INDEX = ASTRINGENCY).



Addition of 30 g/hL d'OptiFine Lees compared to 2 cL/hL gelatin.
Merlot, Entre deux Mers, 2023.

3. ORGANOLEPTIC PROFILE



After 6 weeks of contact, a panel of 8 experienced wine professionals.
Merlot, Entre deux Mers, 2023.



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Light beige powder
- **Humidity:** < 8%

MICROBIOLOGICAL

- **Yeasts and mould:** < 10³ UFC/g
- **Salmonella:** Absence UFC/25g
- **Escherichia Coli:** Absence UFC/g

LIMITS

- **Arsenic:** < 3 ppm
- **Lead:** < 5 ppm
- **Mercury:** < 1 ppm
- **Cadmium:** < 1 ppm



PACKAGING & CONSERVATION

- 1 kg bags (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.

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