

PREFFERM OPTIMO AR

FOR DIFFICULT FERMENTATION CONDITIONS, 100% ORGANIC

CHARACTERISTICS

PREFFERM OPTIMO AR is a **100% organic fermentation activator based on fully autolyzed yeasts, 9 times richer in nitrogen than a basic inactivated yeast**. It is adapted to musts coming from over ripe grapes that are often very poor in nitrogen (<150 mg/L) and rich in fermentable sugars (potential alcohol > 14%) which represents a favorable environment for stuck or sluggish fermentations.

Richer in amino nitrogen than **OPTIMO**, **OPTIMO AR** was specifically developed to help yeast face stressful winemaking conditions and avoid the most frequent causes of stuck or sluggish fermentations.

COMPOSITION

- **Supply of available organic nitrogen**

PREFFERM OPTIMO AR contains the micro peptides and amino acids that are the best assimilated to supply the yeast with the necessary nitrogen for the synthesis of its own proteins. Added in the second part of fermentation this pool of concentrated peptides & amino acids is totally bio available as soon as it is added, allowing the yeast immediate assimilation.

- **Vitamin supply**

PREFFERM OPTIMO AR contains growth factors of interest for stressful fermentations (Thiamine, Calcium Panthothenate, Folic acid, Niacin).

Physico-Chemical Characteristics

(in g per 100g of product)

Proteins	Min. 70.0
Total nitrogen.....	Min. 11.2
Total Fat.....	Max. 0.3

Vitamins

(in mg/kg or ppm)

B1 - Thiamine.....	100 - 180
B2 - Riboflavin.....	75 - 120
B3 - Niacin.....	450 - 1000
B5 - Pantothenic acid.....	200 - 300
B6 - Pyridoxine.....	50 - 80
B8 - Biotin.....	15 - 40
B9 - Folic acid.....	20 - 40
B12 - Cyanocobalamine.....	0.002 - 0.006
Total amino acids %.....	64.70

Inorganic Components

(in g per 100g of product)

Sodium	0.5
Potassium	6.5
Phosphorus	3.0
Magnesium	0.3

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OENOLOGICAL APPLICATIONS

The supply of amino acids is essential during the fermentation for the development of aromas.

Indeed, higher alcohols from which esters derive are formed by the deamination of amino acids.

Supplying **PREFERM OPTIMO AR** in the second part of fermentation brings finesse and aromatic intensity compared to wines treated only with diammonium phosphate.

DOSAGE

In difficult wine making conditions, it is recommended to use **PREFERM OPTIMO AR in 2 step**, during the yeast starter and during the second part of fermentation.

- Add **20 g/hl** of **PREFERM OPTIMO AR** during the yeast starter and **20 g/hl** at mid-fermentation combined with an oxygen supply.

In case of musts very poor in nitrogen (<120 mg/L) add also **20g/hl** of **DAP** in the beginning of fermentation is beneficial as much for the fermentation security than for the organoleptic contribution.

20g/hl of PREFERM OPTIMO AR supply 22 ppm available organic nitrogen

STORAGE

Sealed bags may be stored in a cold and dry place, away from contaminants and chemicals with intense odors.

PACKING

Bag of 1, 10 and 20 kg

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