

Cabernet Sauvignon

EXTRACTION

Cold soaking:

- Maceration < 3 days:
 - temperature: 50-60 F
 - SO₂ ≤ 80 ppm
 - Add part of the yeast at this time (see article)

No cold soaking:

SO₂: 50 ppm

LAFASE HE GRAND CRU 4 g/100 kg

TANIN VR SUPRA 300 ppm

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TANIN VR SUPRA 300-500 ppm

MANAGEMENT OF THE ALCOHOLIC FERMENTATION

Yeast:

- Re-hydration:
- Yeast dosage: 200 ppm (higher if high Brix)
- Yeast selection for premium wines:
- Yeast selection for entry of range wines:

DYNASTART 300 ppm

Zymaflore FX10 or Zymaflore F15

Actiflore F33

Tannins:

- Structure adjustment
- Color stabilization

TANIN VR SUPRA 100 ppm

TANIN VR COLOR 200-300 ppm

Monitoring the nutrients:

- Adjusting the Nitrogen level (necessary when using Dynastart) – according to initial YAN:
- Complete nutrient preparation:

THIAZOTE 100-400 ppm

NUTRISTART 300-400 ppm

Recommended temperature of fermentation (72-77 F)

MALOLACTIC FERMENTATION

- Activator of the Malolactic Fermentation:
- Bacteria:

MALOSTART 200 ppm

LACTOENOS SB3
or LACTOENOS 450 Preac

HANDLING OF THE PRESSINGS

- Clarification
- Phenolic treatment:

LAFAZYM CL 10-20 ppm

GECOLL SUPRA 400-800 ppm

WINE AGEING AND MOUTHFEEL MANAGEMENT

Lees treatment: Accelerate the autolysis of the lees during barrel and/or tank ageing.

Wine treatment: mimic lees ageing. To be added to finished wine after MLF.

Enhancement of the structure:

- Structure and colour protection
- Structure

EXTRALYSE 100 ppm

BIOLEES 400-800 ppm

TAN'COR Grand Cru /BIOTAN 100-200 ppm

QUERTANIN range 50-150 ppm