

## EXTRACTION – DIRECT PRESSING

SO<sub>2</sub>: 50 ppm

### Pressing:

- Enzyme, under the crusher or in the press when filling up the tank press:
- Tannin: when using rotten grapes



LAFAZYM PRESS 3-4 g/100 kg



TANIN GALALCOOL 10-20 g/100 kg

## JUICE TREATMENT

### Clean juices:

- Free-run juice, first pressing
- Last pressing fractions



LAFAZYM CL 5 ppm



LAFAZYM CL 10 ppm

### Complementary treatment if high tannin extraction (harsh):



GELAROM (*with Siligel*) 200-300 ppm

### Oxidized juice:

- Oxidized juice: prevent Pinking.
- Very oxidized juice (*Botrytis*/rot):



POLYLACT / POLYMUST AF 100-200 ppm



ARGILACT 300-600 ppm

## MANAGEMENT OF THE ALCOHOLIC FERMENTATION

### Yeast:

- Re-hydration of yeast with:
- Yeast dosage: 200 ppm
- Yeast selection for premium wines:



DYNASTART 300 ppm



Zymaflore VL3 or Zymaflore X5, X16

### Monitoring the nutrients:

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



THIAZOTE 100-400 ppm

- Option: Complete nutrient preparation



NUTRISTART 300-400 ppm

SO<sub>2</sub>: 7 to 10 days after fermentation completion

Recommended temperature of fermentation (62-70 F)

## MOUTHFEEL ENHANCEMENT

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



EXTRALYSE 100 ppm

Option

**Wine treatment:** mimic lees ageing. To be added to finished wine after MLF or prior to bottling.



BIOLEES 400-800 ppm or Biolees INSTANT

**Structure enhancement:**



QUERTANIN range

## PROTEIN STABILITY

Bentonite treatment prior to bottling. Dosage according to stability test result.



MICROCOL Alpha