

## 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:
- 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 VL1 or X5

### 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

Recommended temperature of fermentation (62-66 F)

## MALOLACTIC FERMENTATION (when desired)

- Activator of the Malolactic Fermentation:
- Bacteria:



MALOSTART 200 ppm



LACTOENOS 450 PreAc  
or B16 STANDARD

## CLARIFICATION and FILTRATION ENHANCEMENT

**Option:** can be added before the end of the alcoholic fermentation



FILTROZYM 30-60 ppm

## MOUTHFEEL ENHANCEMENT

**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 (SWEET, INTENSE)

## PROTEIN STABILITY

Bentonite treatment prior to bottling.



MICROCOL ALPHA