Pinot gris/blanc

LAFFORT
l'œnologie par nature

EXTRACTION – DIRECT PRESSING

SO_2: 50 ppm

Pressing:

- Enzyme, under the crusher or in the press when filling up the tank press: → **LAFAZYM PRESS 3-4 g/100 kg**
- Tannin: when using *Botrytis*-affected grapes → **TANIN GALALCOOL 10-20 g/100 kg**

JUICE TREATMENT

Clean juices:

- Free-run juice, first pressing → **LAFAZYM CL 5 ppm**
- Last pressing fractions → **LAFAZYM CL 10 ppm**

Complementary treatment if high tannin extraction (harsh): → **GELAROM *(with Siligel)* 200-300 ppm**

Oxidized juice:

- Oxidized juice: → **POLYLACT / POLYMUST AF 100-200 ppm**
- Very oxidized juice (*Botrytis*/rot): → **ARGILACT 300-600 ppm**

MANAGEMENT OF THE ALCOHOLIC FERMENTATION

Yeast:

- Re-hydration of yeast with: → **DYNASTART 300 ppm**
- Yeast dosage: 200 ppm
- Yeast selection for premium wines: → **Zymaflore VL1, 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**

Recommended temperature of fermentation (62-66 F)

MALOLACTIC FERMENTATION (when desired)

- Activator of the Malolactic Fermentation: → **MALOSTART 200 ppm**
- Bacteria: → **LACTOENOS 350 PreAc or SB3**

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. → **MICROCOL Alpha**