

EXTRACTION – DIRECT PRESSING

SO₂: 50 ppm at reception

Pressing:

Enzyme, under the crusher or in the press when filling up



LAFASE Fruit 3-4 g/100 kg

Adjust the contact time in the press according to color extraction requirements

JUICE TREATMENT

Clarification:

- Pressing fractions



LAFAZYM CL 5-10 ppm

Specific treatment:

- Astringent/tannic juices



GELAROM (with Siligel) 300-500 ppm

Juice treatment:

- Oxidized juice
- Botrytised juice (rotten)



POLYLACT / POLYMUST AF 300-400 ppm



ARGILACT 400-600 ppm

MANAGEMENT OF THE ALCOHOLIC FERMENTATION

Yeast:

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



DYNASTART 300 ppm



Zymaflore X5 or Zymaflore X16

- Yeast selection for entry-range wines:



Actiflore Rosé

Monitoring the nutrients:

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



THIAZOTE 100-400 ppm

YAN:

- Complete nutrient preparation:



NUTRISTART 300-400 ppm

Recommended temperature of fermentation (62-66 F)

MALOLACTIC FERMENTATION

- Activator of the Malolactic Fermentation:



MALOSTART 200 ppm

- Bacteria:



LACTOENOS 350 PreAc
or LACTOENOS 450 PreAc

WINE AGEING AND MOUTHFEEL MANAGEMENT

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



EXTRALYSE 100 ppm

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



BIOLEES 400-800 ppm or Biolees INSTANT

Enhancement of the structure:

- Roundness



STABIVIN SP 1000 ppm

- Structure (based on bench trials)



QUERTANIN range or QUERPLUS