

## EXTRACTION

### Cold soaking:

- Maceration > 3 days:  
temperature  $\leq 50$  F  
 $SO_2 \geq 100$  ppm
- Maceration < 3 days:  
temp.: (50-60 F)  
 $SO_2 \leq 80$  ppm



LAFASE HE GRAND CRU 3 g/100 kg

TANIN VR SUPRA NF 200-400 ppm



LAFASE HE GRAND CRU 3 g/100 kg

TANIN VR SUPRA NF 200 ppm

### No maceration:

$SO_2$ : 50 ppm



LAFASE HE GRAND CRU 4 g/100 kg

TANIN VR SUPRA NF 300 ppm

## MANAGEMENT OF THE ALCOHOLIC FERMENTATION

### Yeast:

- Re-hydration: (helps reducing  $H_2S$ )
- Dosage: 200 ppm
- Yeast selection for premium wines:
- Yeast selection for entry-range wines:



DYNASTART 300 ppm



Zymaflore RB2 or Zymaflore F15



Actiflore F33

### Tannins:

- Structure adjustment
- Color stabilization



TANIN VR SUPRA NF 100 ppm



TANIN VR COLOR 200-300 ppm

### Monitoring the nutrients:

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

## AGEING AND MOUTHFEEL MANAGEMENT

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



EXTRALYSE 100 ppm

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



BIOLEES 400-800 ppm

### Enhancement of the structure:

- Structure and colour protection
- Structure



TAN'COR Grand Cru / BIOTAN 100-200 ppm



QUERTANIN range 50-150 ppm