



# LACCASE MANAGEMENT GUIDE



**LAFFORT**

*l'œnologie par nature*

## Red grapes

### Step 1: Estimate level of rot in U/mL

Add 80 - 100 ppm SO<sub>2</sub> asap.

Level of rot (%)	Laccase activity (U/mL)
< 1	0.39
1 to 5	0.78
6 to 10	2.25
11 to 25	6.56
26 to 50	8.12
51 to 100	15.86

### Step 2: Must preparation

Reductive cover (CO<sub>2</sub>) asap, then add:

U/mL	2 – 5	5 – 10	> 10
Tanin VR Supra (ppm)	150 - 300	300 - 600	500 - 800
Lafazym HE Grand Cru (ppm)	30	40	50

### Step 3: Yeasting

Minimum aeration / pump-overs.

Elevate must temperature to 18-20 °C / 64-68°F .

**DYNASTART**® 300 ppm in the rehydration water prior to yeast.

Yeast at 250 ppm (**ZYMAFLORE FX10**®, **ZYMAFLORE RX60**®, **ZYMAFLROE F15**®, **ACTIFLORE F33**®).

**THIAZOTE**® 100 ppm on Day 3, then again at 30 % sugar depletion.

**BIOACTIV**® 300 ppm at 30 % sugar depletion.

### Step 4: MLF

**MALOSTART**® 200 ppm 24 h prior to inoculation.

**LACTOENOS 450 PreAc**®, **LACTOENOS SB3**®.

### Step 5: Colloidal management

**FILTROZYM®** 30 – 50 ppm.

### Step 6: Tannin structure

**TAN'COR®** or **TAN'COR GRAND CRU®**, 100 – 300 ppm, if phenolics are lacking.

### Step 7: Fining

**GECOLL SUPRA®**, bench trial for dosage.  
**BIOLEES®**, bench trial for dosage.

## White grapes

### Step 1: Estimate level of rot in U/mL

Add 50-80 ppm SO<sub>2</sub> asap.

Level of rot (%)	Laccase activity (U/mL)
< 1	0.39
1 to 5	0.78
6 to 10	2.25
11 to 25	6.56
26 to 50	8.12
51 to 100	15.86

### Step 2: Pressing

Reductive cover (CO<sub>2</sub>) asap, then add:

U/mL	2 – 5	5 – 10	> 10
Tanin Galalcool (ppm)	50 -70	80 – 150	80 – 150
Lafazym CL (ppm)	10 – 20	20	20 – 30
Target turbidity (NTU)	50 – 80	50	< 50

## Step 2: Settling

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Cool juice to 8 – 10 °C / 46-50°F, then add:

U/mL	2 – 5	5 – 10	> 10
Polyact (ppm)	100 - 150	150 – 200	200 - 250
or Polymust AF (ppm)	100 - 150	150 – 200	200 - 250
Casei Plus (ppm)	150 – 200	200 – 250	250 - 300

If turbidity is too low, add **GRANUCEL** 300 – 600 ppm.

## Step 3: Yeasting

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Elevate juice temperature to 18-20 °C / 64-68°F.

**DYNASTART**® 300 ppm in the rehydration water prior to yeast.

Yeast at 250 ppm (**ZYMAFLORE X16**®, **ZYMAFLORE VL1**®, **ZYMAFLROE VL2**®, **ZYMAFLORE X5**®).

**THIAZOTE**® 100 ppm on Day 3, then again at 30 % sugar depletion.

**BIOACTIV**® 300 ppm at 30 % sugar depletion.

## Step 4: Post-ferment treatment and MLF

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If settling is poor, Argilact 300 – 600 ppm.

**MALOSTART**® 200 ppm 24 h prior to inoculation.

**LACTOENOS 350 PREAC**®, **LACTOENOS SB3**®.

## Step 5: Colloidal management

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**FILTROZYM**® 30 – 50 ppm.



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