



# LAFFORT *spark*®

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## ... BUBBLES BY NATURE

The production of quality sparkling wines is the result of a series of steps which must be optimized to reach the desired final product.

The sparkling wine market is currently evolving and, as for still wines, new trends are appearing leading to different types of wines, with more character and sometimes different aromas.

To optimize each stage of production, and in order to provide winemakers with new tools, **LAFFORT** has gathered, under the **LAFFORT SPARK** range, the products best suited not only to produce traditional sparkling wines, but also the products enabling the production of wines suitable for the modern consumer.



## LAFFORT

*l'œnologie par nature*

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# BASE WINE PRODUCTION

Producing the best wines to get the best bubble quality.

Developing the maximum potential of different varieties, selecting, maintaining and extracting the best from nature, in conjunction with precision oenology, in order to achieve the target wine. Every sparkling wine requires the best base wines.

## PROTECTING GRAPES AND MUST

Quality starts in the vineyard.

**SUPRAROM**: guarantees efficient protection against oxidation.

**OENOSTERYL® EFFERVESCENT**: simple and accurately controlled addition of SO<sub>2</sub>.

## YEASTS

Selected specific yeasts allow full development of the must/juice potential. The yeasts contribute significantly to the base wine quality, originality and personality.

**ZYMAFLORE® SPARK** :  
Elegance, finesse.

TRADITIONAL OPTION

**ACTIFLORE® F33**

**ZYMAFLOREVL1®, VL3®, X5®, X16®**: freshness, aromatic intensity and varietal character.

MODERN OPTION

## ENZYMES

Selection of purified enzymes (FCE) for accelerated must clarification and selective and efficient extraction of the best of the berries.

**LAFAZYM® CL**: finesse and elegance.

TRADITIONAL OPTION

**LAFAZYM® PRESS**: selective extraction of aroma precursors.

MODERN OPTION

## CLARIFICATION AND AROMA PROTECTION

**POLYMUST® AF**: clarification aid guaranteed « Allergen Free ». Its high capacity to eliminate phenolic acids participates to aromas preservation and allows to obtain fresher wines, with cleaner and more intense aromas.

**BIOAROM®**: natural strong antioxidant for control of redox potential of the wines. Preserves aromatic intensity during wine ageing.

## FERMENTATION ACTIVATORS AND REGULATORS

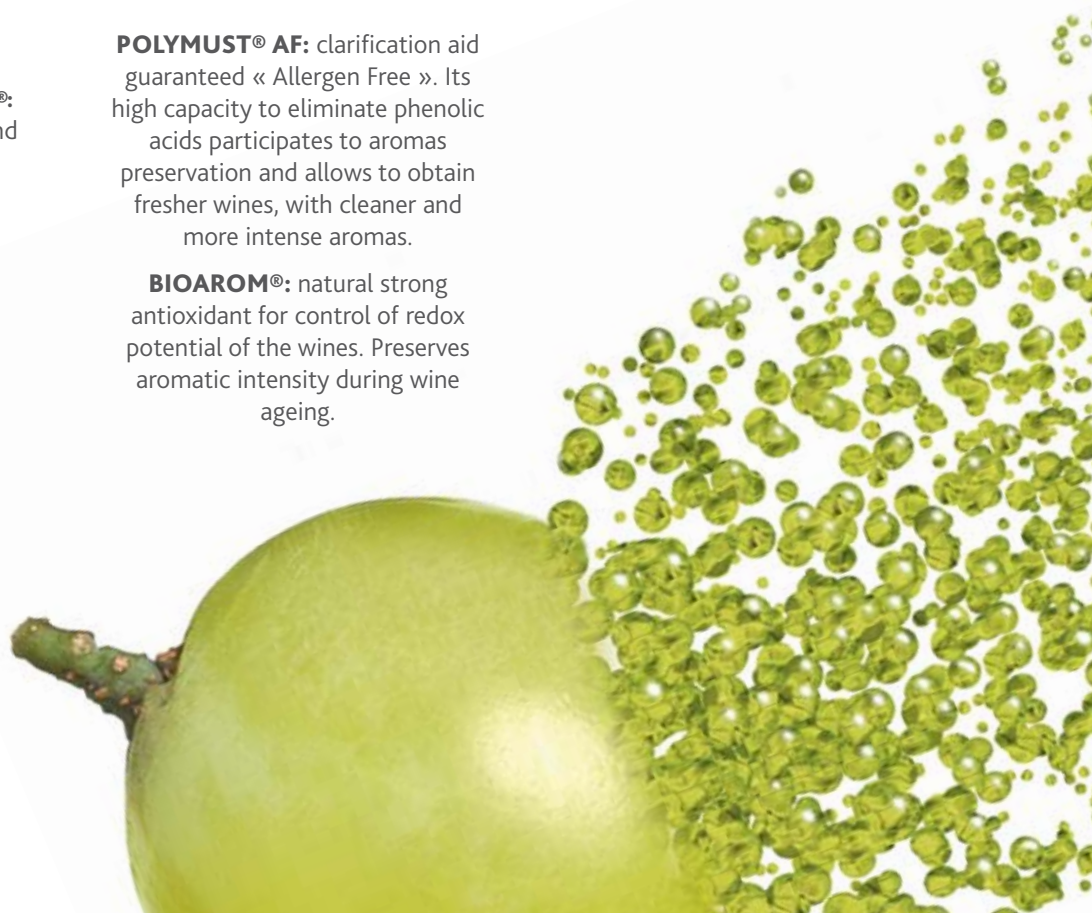
Specific yeast activators to guarantee the best results in the fermentation phase.

**SUPERSTART®**: yeast preparator.

**THIAZOTE®**: provides necessary nutrients to ensure perfect growth of the yeast.

## LACTIC BACTERIA

**LACTOENOS PREAC 350®**: pre-acclimatized bacteria from a new generation with an excellent resistance to low pH. (2.9 - 3.3).



# TIRAGE

The step which brings effervescence to the wine. This is also the most delicate phase to ensure a good "prise de mousse" (second fermentation).

The correct management of wine conditions at bottling (physico-chemical parameters such as turbidity, pH, temperature, SO<sub>2</sub>, dry extract, protein content ...) is critical for an optimized "prise de mousse".

## CLARIFICATION

**CLEANSARK:** a specific formulation that ensures a quick and compact settling and an easy elimination (automatic remuage).

**MICROCOL® ALPHA:** bentonite specially selected for manual remuage and wines destined for extended lees maturation.

## YEAST

The correct yeast choice is vital to obtain the target wine: fermentative security and organoleptic characteristics.

**ZYMAFLORE® SPARK:** long maturation, roundness, finesse.

### TRADITIONAL OPTION

**ZYMAFLORE® X5:** the aromatic answer for secondary fermentation.

### MODERN OPTION

## FERMENTATION ACTIVATORS AND REGULATORS

**SUPERSTART®:** fermentative security and maximized aromatic expression from the "piéd de cuve".

**THIAZOTE®:** balanced nutrients to ensure a smooth second fermentation.

## PROTECTION AND OPTIMIZATION OF ORGANOLEPTIC CHARACTERS

**BIOAROM®:** maintains freshness while avoiding excessive aromatic development of the wines.

**BIOLEES®:** brings sweetness without the risks of sugar presence. Natural sweetness sensation (sweet-light). Rounder and softer wines.

**QUERTANIN®:** participates to wine structure and improves ageing capacity.





# EXPEDITION LIQUEUR

The most preserved secret in each Champagne house,  
the final touch which gives identity to the product.

The expedition liqueur provides all the minute elements that help define the sparkling wine's personality, providing distinction and fulfilling individual market requirements: sweetness, mouthfeel, elegance and bubble finesse, foam quality, fresh or maturation/ageing aromas, aromatic complexity ...

## GUM ARABIC

**STABIVIN SP®:** volume, persistence, elegance and finesse.

## PROTECTION AND OPTIMIZATION OF ORGANOLEPTIC CHARACTERS

**QUERTANIN® SWEET**  
**QUERTANIN® INTENSE:**  
add aromatic and structural complexity through toasted wood characters

### MODERN OPTION

**BIOLEES MP/BIOLEES INSTANT:**  
sweetness sensation without sugar addition (sweet light), permits masking of light bitterness on the palate, gives finesse and elegance to sparkling wines. Increases mousse retention.

## STABILISATION

**POLYTARTRYL®:** ameliorates the physico-chemical changes occurring during the second fermentation and avoids crystal formation in fast-turnover wines.

**MANNOSTAB®:** a new generation patented product to ensure long-term stability of wines.



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