Rosé Protocol

Making the most out of your grapes...

Grape arrival

- Grapes must be healthy and clean, with potential alcohol between 12.5 and 13.5% v/v.
- Maximum grape temperature 12-14°C / 54-58°F, use cooling if necessary.
- Use double-bottom bins (i.e. bins fitted with drain screens) for mechanically harvested fruit.
- Sprinkle bins with **SUPRAROM®** at 10-25 g/hL / 100-250 ppm to avoid uncontrolled skin extraction and juice oxidation.

Pressing

- Use inert gas or dry ice during the entire grape reception process (destemmer, pump, press, and tank). Use CO_2 gas or dry ice during press filling, usually 1.5 to 2.5 kg per ton of grapes (2 kg of dry ice = 1m^3 of CO_2 released). Nitrogen may also be used.
- Add pressing enzyme at 3 g/100 kg grapes. Use **LAFAZYM® PRESS** for faster and greater free run juice yield at lower pressures with less maceration.
- Split SO_2 addition if possible between press filling and juice pumping to tank. Add total of 5 g/hL / 50 ppm.
- Increase pressure levels using the Champagne cycle, with maximum 3 rotations for the total pressing cycle.
- Separate free run and press juices: normally noted by pressure and tasting but also possible by pH.

Settling

- If not using stabulation, use **LAFAZYM® CL** at 0.5 to 1 g/hL / 5 to 10 ppm to aid de-pectinization.
- Use inert gas in the destination tank when racing juice to tank. Rack when juice turbidity is between 100 and 150 NTU (200 to 250 NTU if fermentation with **ZYMAFLORE® DELTA**).
- Filter lees and add filtered lees back into the juice.
- When using stabulation:
  - Cool down and maintain temperature of the juice without racking between -2 and +3°C / 28 and 38°F for a 6 to 10 day stabulation.
  - Mix juice lees by addition of dry ice each 12 hrs.
  - Turn off cooling and allow the tank temperature to rise up to 8-10°C / 46-50°F before racking.
  - Rack as above.

Seriously rosé

Fermentation

- For yeast preparation, use 20 g/hL / 200 ppm of **SUPERSTART® BLANC & ROSÉ** along with 20 g/hL / 200 ppm of **ZYMAFLORE® X5, VL1** or **DELTA** for a thiol aromatic profile, or **ZYMAFLORE® X16** or **ACTIFLORE® ROSÉ** for an ester aromatic profile. Add the yeast preparation to the tank when the temperature difference is lower than 10°C.
- Adjust fermentation temperature between 14 and 18°C / 58 and 66°F according to the desired aromatic profile.
- Adjust assimilable nitrogen if necessary with **NUTRISTART® ORG** and **THIAZOTE®**.
- Adjust juice acidity with 1/3 malic acid and 2/3 tartaric acid, depending on needs.
- Protect aromas with 30 g/hL / 300 ppm of **FRESHAROM®** after one-third of fermentation (an inactivated yeast preparation rich in glutathione and protective metabolites).

- For juice fining use **POLYMUST®** at commencement of fermentation:
  - Free run juice fining: 40 to 60 g/hL / 400 to 600 ppm of **POLYMUST® ROSÉ** to control oxidation and stabilise the free run juice hue.
  - Press juice fining: 60 to 80 g/hL / 600 to 800 ppm of **POLYMUST® DC ORG** (if the local regulation allows carbon usage, otherwise **POLYMUST® ROSÉ**).
- incorporate 20 to 30 g/hL / 200 to 300 ppm of **MICROCOL® ALPHA.**

For more fining options, phenolic content decrease or oxidation management in rosé fermentation, please refer to the Rosé range sheet or contact your LAFFORT® representative.

End of fermentation and ageing steps

- Add SO_2 at 5 g/hL / 50 ppm six days after the end of alcoholic fermentation during the first racking (to avoid residual sulfito-reductase activity).
- After blending, test protein stability. In case of tartaric stabilisation with **CELSTAB®,** it is recommended to perform a cold test (6 days at -4°C / 24°F) to test tartaric stability while taking into account potential interaction between CMC and colouring matter. According to results, and after cross-flow filtration, treat with 10 cL/hL / 1,000 ppm of **CELSTAB®**. Wait 48 hours before membrane filtration at bottling.

LAFFORT ROSÉ

This protocol is a standard recommendation, it is necessary to adjust it to the grape varietal, cellar equipment, wine objectives, etc. Feel free to contact your LAFFORT® representative to discuss it.

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