

ALCOHOLIC FERMENTATION CHART

Tank filling on: _____

Code: _____

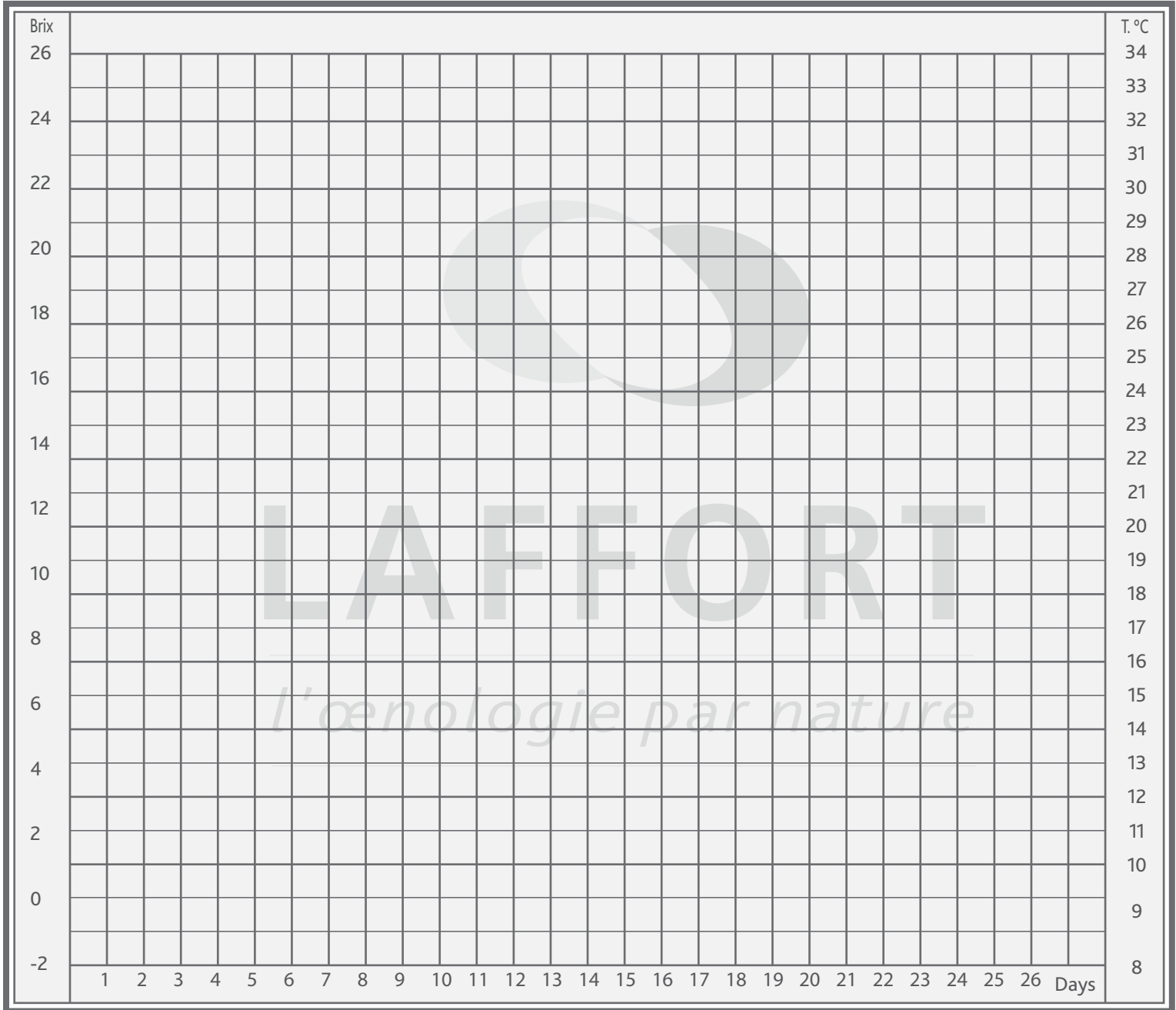
Tank n°: _____ Volume : _____

Origin: _____

Variety: _____

Condition of grapes: _____

Date	Brix	Temp.



MONITORING DATA & ANALYSES

	Tank n°	Date	Alcohol Degree	Reducing Sugars	pH	Total Acidity	Volatile Acidity	Malic Acid	Free SO ₂	Total SO ₂
End AF										
End MLF										

ANALYSES OF MUST

Brix	
Total acidity	g/L
pH	
YAN	mg/L
Turbidity	NTU

PREFERMENTATION OPERATIONS

	Date	Dose	Product
Sulphiting			
Enzymes			
Yeasts			
Nutrients			
Tannins			

FERMENTATION OPERATIONS

	Date	Dose	Product
Nutrient			
Tannins			
Yeast derived product			

Flowed / Racked the: _____

In tank n°: _____

Date	Residual Sugars	Total acidity	pH	Volatile acidity	Free SO ₂	Total SO ₂	Various	Treatments
								Racking: _____
								Clarification: _____
								Fining: _____
								Filtration: _____

DATE	TASTING NOTES

	Temp.	Strain	Nutrients
MLF START			



LAFFORT

l'œnologie par nature