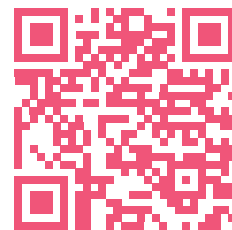


ROSÉ

At LAFFORT®, we are well aware of the technical skills and know-how required to make rosés. In this type of winemaking, success is based on control of the hue combined with aromatic complexity. Thanks to our R&D department, our team of oenologists and through close collaboration with our partners in the field, we have developed recognised expertise in this area, which is reflected in our range of targeted products specifically developed to make the best rosés.

Christophe ROSSI
Rosé brand manager



BIOPROTECTION

The use of non-*Saccharomyces* yeast strains enables the medium to be colonised without fermentation activity, thus limiting the presence of indigenous flora. Part of a strategy to reduce sulphite additions.



ZYMAFLORE® KHIO^{MP}

DIRECT INOCULATION

BIOProtection at low temperatures, suitable for stabulation. Strong capacity to consume oxygen in musts.



ZYMAFLORE® ÉGIDE^{TDMP}

DIRECT INOCULATION

BIOProtection on grapes and harvest reception equipment (by spraying).

ENZYMES

The use of enzymes in rosé wine vinification plays an essential role at the following stages:

- **Pressing:** the rapid, high-quality release of juice through the use of specific press enzymes allows for better management of uncontrolled maceration to obtain better aromas and ensure precise colour management.
- **Clarification:** full and clean depectinisation allows for better solids management, whether from flotation, natural settling or stabulation.
- **Aromatic optimisation:** the secondary activity of some of our specific enzymes contributes to enhanced aromatic expression (thiols, terpenes).

PROCESS OPTIMISATION		OPTIMISATION AROMATIQUE	
Pressing	Clarification	Aromatic thiols revelation	Terpene aroma revelation
LAFAZYM® PRESS* LAFASE® XL PRESS* <i>(liquid)</i>	LAFAZYM® CL* LAFAZYM® 600 XL^{ICE} <i>(liquid)</i> LAFASE® XL CLARIFICATION* <i>(liquid)</i>	LAFAZYM® THIOLS^[+] * (must and wines in fermentation)	LAFAZYM® AROM (end of AF and finished wines)

* Purified enzymes

FERMENTATION

The choice of yeast strain help direct and optimise the aromatic profile of a wine according to the winemaker's goal.



YEASTS NUTRITION

Appropriate nutrition is essential for a successful fermentation, in terms of its kinetics and from an organoleptic point of view.

YEAST PREPARATION ADDITIVE	NUTRIENT	PROTECTION
<p>SUPERSTART® <i>Blanc & Rosé</i></p> <p>To be used when rehydrating the yeast.</p> <p>Yeast rehydration product with a high sterols, vitamin and mineral content for optimising yeast metabolism throughout fermentation.</p>	<p>NUTRISTART® AROM</p> <p>Total nutrition – mixed, to correct nitrogen deficiencies in musts.</p>	<p>FRESHAROM®</p> <p>To be used $\frac{1}{3}$ of the way through AF.</p> <p>Formulation rich in reductive metabolites promoting the assimilation of glutathione precursors, for the aromatic preservation of wines.</p>



Find out more

Discover our DMT YEAST NUTRITION on our website, at LAFFORT & YOU section



HUE PRESERVATION AND AROMA PROTECTION

As an alternative to BIOProtection, FRESHAROM® protects musts from premature oxidation, thus preserving hue and aromas.

FINING – MUST OR WINE

Early fining, on must or during alcoholic fermentation, helps **act on the phenolic compounds that trap aromas**, and allows wine colour to develop and wine structure to be modified. Appropriate fining will help produce high quality rosé wines.

The colour chart below represents the hue and intensity of the rosé must or wine to be treated. Opposite, you will find the recommended product(s) to be used to achieve your goal.

Refine wines and control colour intensity



Natural origin

VEGEMUST® / VEGEFLOT®

Vegetable proteins (patatins, pea).
Effective clarification. Reduction
of the phenolic content.

OENOFINE® PiNK

*Inactivated yeast, vegetable protein (patatin),
activated charcoal, sodium bentonite.*
Reduction in hue, elimination
of phenolic compounds

OENOFINE® NATURE

*Inactivated yeast, vegetable proteins
(patatin, pea), calcium bentonite.*
Elimination of oxidisable and oxidised
phenolic compounds.

VEGEFINE®

Vegetable proteins (patatins).
Significant action on
oxidisable polyphenol.

Synergistic formulations

POLYMUST® BLANC

Vegetable protein (pea), PVPP.
Eliminates oxidisable phenolic compounds.

POLYMUST® ROSÉ

PVPP, vegetable protein (patatin).
Stabilises hue, reduces phenol acids.

POLYLACT®

PVPP, potassium caseinate.
Inhibits browning.

Controlling oxidation

IN ADDITION TO OTHER FINING PRODUCTS

CHARBON ACTIF LIQUIDE HP

HUE MANAGEMENT

Activated carbon in stabilised aqueous solution.

- Optimal hue management.
- High decolorisation capacity.

Product under regulation, check the current regulations

PREVENTING OXIDATION



POWERLEES® LIFE

Formulation of inactivated yeasts rich in reducing compounds including reduced glutathione.

POWERLEES® LIFE was selected during a research programme to study alternatives to sulphites for the protection of wines during their conservation. The specific inactivated yeasts that go into the composition make it possible to:

→ As a preventive measure (after fermentation):

- Significantly slow down oxygen consumption by oxidisable compounds in the wine.
- Stabilise the colour of rosés by avoiding browning due to oxidation.
- Preserve the aromatic profile from the end of fermentation until the bottle is opened.

→ As a corrective measure:

- Refresh the aromatic profile of already oxidised wines.
- Fix ethanal and limit its volatility.

STABILISATION

At the end of the process, certain choices can alter the aromatic profile or colour of wines; stabilisation options are available that respect the quality and style of the wine.

PROTEIN STABILISATION

MICROCOL® ALPHA

Natural sodium bentonite respecting colour and aromas while also having good protein removal capacity.

MICROCOL® FT

Spécific for tangential filtration.
Natural calcium-sodium bentonite, intended for protein stabilisation of wines.

TARTARIC STABILISATION

CELSTAB®

CMC for tartaric stabilisation to be used after a laboratory trial.

POLYTARTRYL®

Metatartaric acid - Inhibits crystallisation of potassium bitartrate.

MANNOSTAB® LIQUIDE 200

Natural mannoprotein for tartaric stabilisation of potassium bitartrate salts.

CA²⁺STAB

Stabilisation of calcium tartrate salts by selective precipitation of excess calcium.