LAFFORT
ROSÉ

Carrément Rosé

KEYS STEPS DURING ROSÉ WINEMAKING

Protection against oxidation

To avoid the formation of quinones and preserve the aromas, it is essential to implement all available techniques: evaluate good practice in the winery (avoid air intake, check gaskets, fittings, etc.), apply rigorous processes and use inert gases.

Refrigeration and cooling capacity

Cold conditions limit enzyme activity in terms of colour extraction and oxidation by polyphenol oxidases. It is therefore essential to work on these pre-fermentation phases as quickly as possible at low temperature.

Pressing

The objective for rosé wines that are pressed directly is fast, qualitative release of juices to obtain the best aromas without extracting colour. It is strongly recommended to use enzymes during the filling of the press.

Fermentation

The choice of yeast strain and nutrition both help direct and optimise the aromatic profile of a wine according to the required style.

Fining

Early fining of rosé wines, 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.

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.

The **LAFFORT®** team is available for any further information or advice.

Do not hesitate to contact us!

LAFFORT

l'œnologie par nature

LAFFORT ROSÉ

Our seriously rosé selection...

PROCESS OPTIMISATION	Pressing	LAFAZYM® PRESS * LAFASE® XL PRESS *
	Clarification	LAFAZYM® CL * LAFAZYM® 600 XL[ICE] * LAFASE® XL CLARIFICATION
AROMATIC OPTIMISATION	Aromatic thiols revelation	LAFAZYM® THIOLS[+] * (must and wines in fermentation)
	Terpene aroma revelation	LAFAZYM® AROM (end of AF and finished wines)

* Purified enzymes

BIOPROTECTION

ZYMAFLORE® KHIO[MP]
BIOProtection at low temperatures, suitable for stabulation. Strong capacity to consume oxygen in musts.

ZYMAFLORE® EGIDE[TDMP]
BIOProtection on grapes and harvest reception equipment.


ZYMAFLORE® KHIO[MP]


ZYMAFLORE® EGIDE[TDMP]

YEAST

- ZYMAFLORE® XAROM
- ZYMAFLORE® X16
- ACTIFLORE® ROSÉ
- ZYMAFLORE® X5
- ZYMAFLORE® DELTA
- ZYMAFLORE® XORIGIN
- ZYMAFLORE® VL1

AROMATIC STRENGTH

AROMATIC ELEGANCE


ZYMAFLORE® XAROM


ZYMAFLORE® X16


ZYMAFLORE® X5


ZYMAFLORE® DELTA


ZYMAFLORE® XORIGIN


ZYMAFLORE® VL1

YEAST PREPARATION ADDITIVE	SUPERSTART® *Blanc* & *Rosé*	To be used when rehydrating the yeast. Yeast rehydration product with a high sterol, vitamin and mineral content for optimising yeast metabolism throughout fermentation.
NUTRIENT	NUTRISTART® AROM, NUTRISTART® ORG & THIAZOTE®	Total nutrition – mixed, 100% organic or mineral – to correct nitrogen deficiencies in musts.
AROMATIC PROTECTION	FRESHAROM®	To be used $^1/_3$ of the way through AF. Formulation rich in reductive metabolites promoting the assimilation of glutathione precursors, for the aromatic preservation of wines.

To each rosé a specific fining...

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.

FINING - RECOMMENDATIONS AND OBJECTIVES

Refine wines and control colour intensity

100% vegetal

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

VEGEMUST® + CHARBON ACTIF LIQUIDE HP
Vegetable proteins (patatins, pea) + activated carbon.
Reduction in hue, colour stabilisation.

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

Synergistic formulations

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

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

POLYMUST® ROSÉ
PVPP, plant protein (patatin, potato protein isolate).
Stabilises hue, reduces phenol acids.

OENOFINE® NATURE
Inactivated yeast, vegetable proteins (patatin, pea), calcium bentonite
Elimination of oxidisable phenolic compounds.

POLYLACT®
(PVPP, potassium caseinate).
Inhibits browning.

Controlling oxidation

PROTEIN STABILISATION	MICROCOL® ALPHA	Natural sodium bentonite respecting colour and aromas while also having good protein removal capacity.
	MICROCOL® FT	Natural calcium-sodium bentonite, intended for protein stabilisation of wines during tangential filtration.
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.