Alcoholic Fermentation Restart Protocol

For 100 hL of wine in stuck AF

1 PRELIMINARY OPERATION ON STUCK WINE

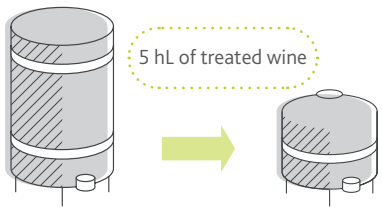
- •Rack/centrifuge avoiding air.
- • Adjust wine temperature to 20°C (68°F).
- • Adjust Free SO_2 to 10-20 ppm.
- • Add: → For white wines: **BI-ACTIV®:** 40 g/hL (400 ppm).
  → For red wines: **OENOCELL®:** 40 g/hL (400 ppm).
- • Mix wine anaerobically every 12 hours for 24 hours.
- • Move on to step 2.

Stuck fermented wine
100 hL

2 PREPARATION OF THE YEAST INOCULUM

2.1. Preparation of the wine for the yeast inoculum

- • Take 5 hL of the volume of the treated stuck wine from step 1.
- • Adjust the alcohol to 8%, the sugar content to 20 g/L and the temperature to 20°C (68°F).
- • Add **THIAZOTE® PH:** 20 g/hL (200 ppm) to this volume of wine and mix thoroughly.



Wine in stuck AF prepared in step 1
95 hL

Wine for 5 hL starter
5 hL

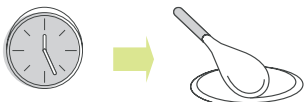
2.2. Yeast preaparation

- • Prepare 60 L of water at 40°C (104°F).
- • Add the yeast rehydration nutrient **SUPERSTART® SPARK** or **SUPERSTART® ROUGE**: 30 g/hL (300 ppm) of the volume of wine to be treated, and homogenize.
- • Add **ACTIFLORE® B0213**: 30 g/hL (300 ppm) of the volume of wine to be treated, and homogenize.

60 L Water

Water + SUPERSTART® SPARK/ROUGE + ACTIFLORE® BO213

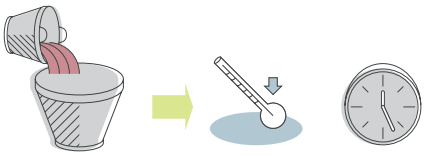
- • Wait 20 minutes, and homogenize.



20 minutes

- • Add immediately 20 L of treated wine from step 2-1.
- • Wait 10 minutes, let cool to 20°C (68°F) and **maintain the temperature between 20-25°C (68°F-77°F).**
- • The total time of the yeast rehydration must not exceed 45 minutes.

**Check with a thermometer.*



Add 20 L of treated wine prepared in step 2.1

20 - 25°C
68 - 77°F*

10 minutes

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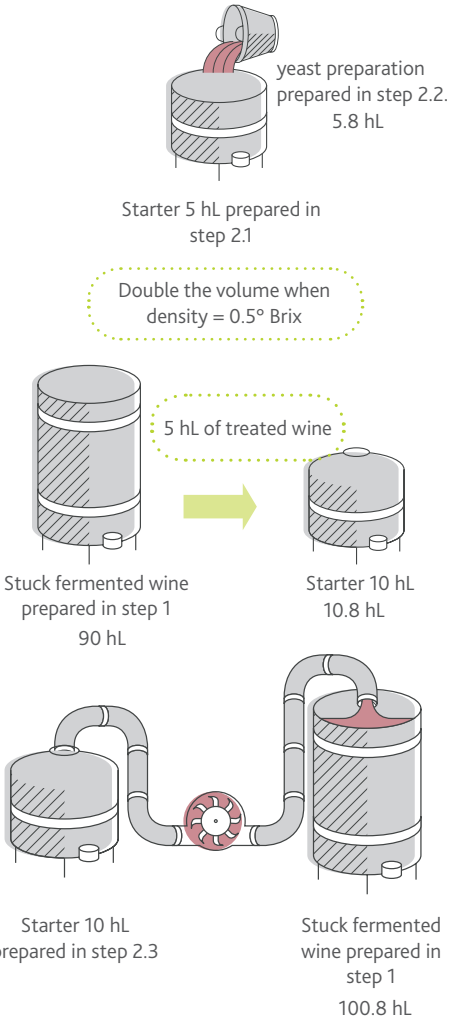
Alcoholic Fermentation Restart Protocol

2.3. Acclimation of the yeast preparation

- Add the yeast preparation (Step 2.2) to the prepared wine for the yeast inoculum (step 2.1).
- Measure the Brix and maintain the inoculum at 20°C (68°F) with aeration until 0.5°Brix (avoid the total exhaustion of sugars in the inoculum and a fall in the yeast activity). Aerate as soon as AF starts.
- Double the volume with treated wine (step 1) at 20°C (68°F).
- Measure the Brix and maintain again the inoculum at 20°C (68°F) until 0.5°Brix. Aerate again when fermentation becomes active.



3 INCORPORATION OF YEAST INOCULUM IN THE TANK

- Add the yeast innoculum to the treated wine (step 1), maintain at 20°C (68°F).
- Add 30 g/hL (300 ppm) of **NUTRISTART® ORG** to the total volume of the tank to the treated wine (Step 1).

To learn more: discover our **RESTARTING FERMENTATION (AF) Decision Making Tool** on our website, in the **LAFFORT & YOU** section.

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