

White wine with long skin contact

Amber wine

1 TRANSPORTING AND PROCESSING

HAND PICKING

- Transportation - ZYMAFLORE® ÉGIDE^{TDMP} (3 g/hL).

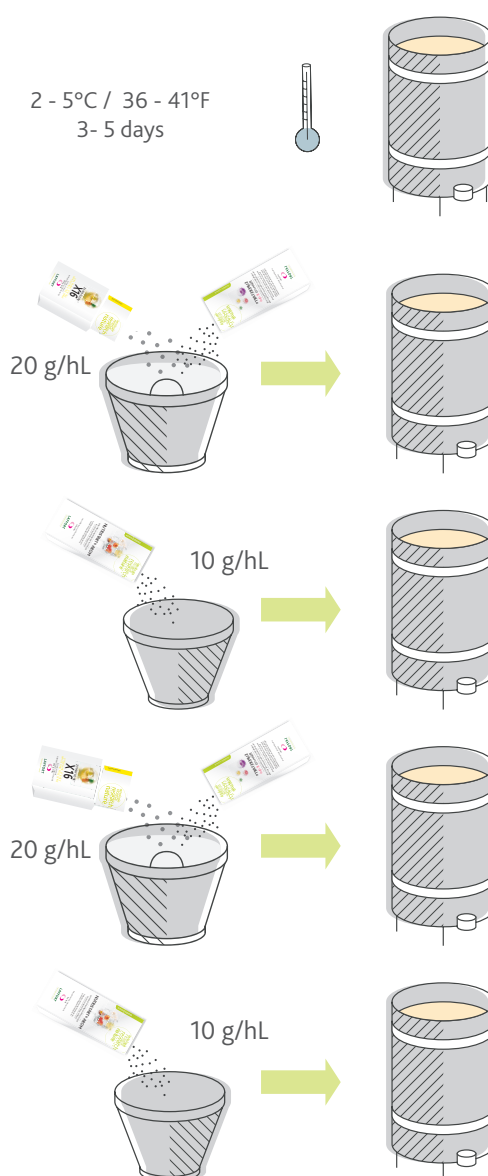
MECHANICAL PICKING

- Transportation - ZYMAFLORE® ÉGIDE^{TDMP} (3 g/hL).
- TANIN GALALCOOL® (10 g/hL).

Use ZYMAFLORE® ÉGIDE^{TDMP} during transportation of grapes. ZYMAFLORE® ÉGIDE^{TDMP} colonizes the medium, thereby preventing the development of harmful microflora.

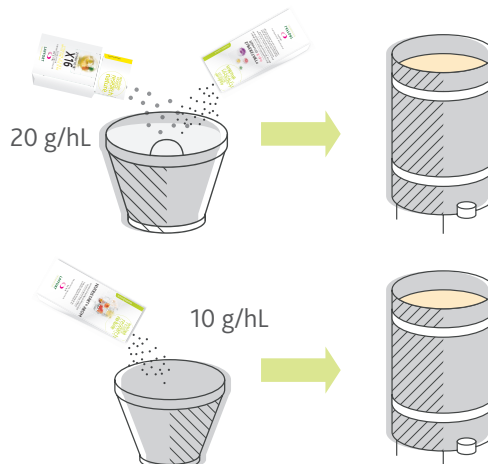
COLD SOAKING

- Keep temperature 2 - 5°C (36 - 41°F).
- Make punch downs every 12 hours.
- Duration of cold soaking: 3 - 5 days.
- Inoculate yeasts (20 g/hL) at 10°C (50°F) after cold soaking.
- Use SUPERSTART® BLANC & ROSÉ during yeast preparation.
- After inoculation add NUTRISTART® AROM (10 g/hL).
- Fermentation temperature 18 - 22°C (64 - 72°F) (if possible).



WITHOUT COLD SOAKING

- Inoculate yeasts (20 g/hL).
- Use SUPERSTART® BLANC & ROSÉ during yeast preparation.
- After inoculation add NUTRISTART® AROM (10 g/hL).
- Fermentation temperature 18 - 22°C (64 - 72°F) (if possible).



Depending on grapes variety and expected profile use: ZYMAFLORE® X5, ZYMAFLORE® X16, ZYMAFLORE® DELTA or ZYMAFLORE® XORIGIN.

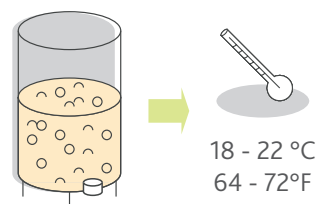
Depending on grapes ripeness use up to 100% of skins and 20% of stems.

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2 FERMENTATION

- Fermentation temperature 18 - 22°C (64 - 72°F) (if possible to control).
- Make punch downs every 8 hours.



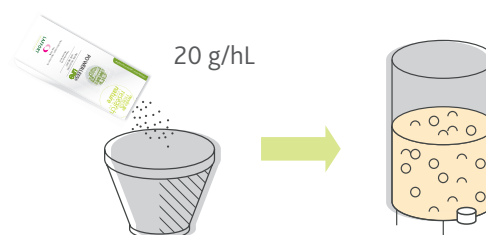
- At density 1070 add **NUTRISTART® AROM** (10 g/hL) and **FRESHAROM®** (30 g/hL).
- At density 1050 add **NUTRISTART® AROM** (10 g/hL).
- Keep monitoring density every day. Depending on kinetic of fermentation might be needed more nutrients additions.



- At density 1005 add **LAFAZYM® AROM** (3 g/hL).



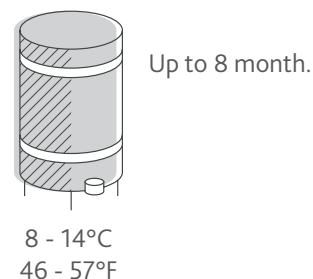
- Continue punch downs after end of AF until most part of skins will go down to the bottom of the tank.
- Top up tank/amphora. Add **POWERLEES® LIFE** (20 g/hL). Adjust SO₂.



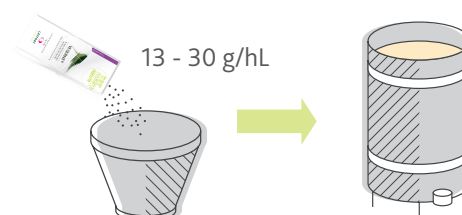
POWERLEES® LIFE is rich in glutathione to protect from oxidation. Using **POWERLEES® LIFE** allows to significantly decrease SO₂ rate.

3 AGING AND FINING

- Keep your tank/amphora at 8 - 14°C full and closed.
- Depending on expected profile keep skin contact up to 8 month.
- Rack wine from skins. Press the skins to separate tank.



- Use **VEGEFINE®** (10 - 30 g/hL) to eliminate astringent tannins.
- Check protein stability. If necessary use **MICROCOL® ALPHA**.
- Use up to 100% of pressed wine after fining in the blend.
- Adjust SO₂ after filtration.
- During bottling use techniques preventing oxygen absorption.



Note: long skin contact can make your wine protein and cold stable.