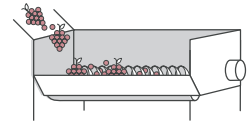


ROSÉ ICON

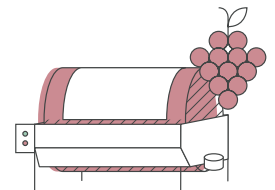
GRAPE ARRIVAL

- Grapes must be healthy and clean, with potential alcohol between 12.5 and 13.5% v/v.
- Maximum grape temperature 12 - 14°C (54 - 58°F), use cooling if necessary, to slow down uncontrolled enzymatic reactions.
- Use of pre-dosed harvest packs in the receive bins to avoid uncontrolled maceration and oxidation of the juice; use of double bottom (with drain screens) bins recommended.
- **BIO**Protection: ZYMAFLORE® KHIO^{MP} (2 - 5 g/hL / 20 - 50 ppm).



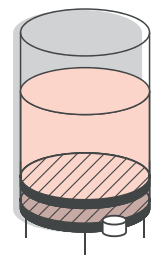
PRESSING

- Separate juices from the bins and follow the « premium rosé wine protocol.
- Inert the press with CO₂ as it is filled using a Dip Tube (significant loss) or with dry ice, on average between 1.5 and 2.5 kg per ton of grapes (reminder: 2 kg of dry ice = 1m³ of CO₂ released). Alternative: use nitrogen on the grape reception line (destemmer, pump, press, tray, tank).
- Enzyme addition to grapes with LAFASE® XL PRESS (3 mL/100 kg) (faster release of a larger volume of free-run juice at low pressure, less maceration and easier depectinisation).
- Split SO₂ addition if possible between press filling and juice pumping to tank. Add total of 5 g/hL (50 ppm).
- Increase pressure levels using the Champagne cycle, with maximum 3 rotations for the total pressing cycle.
- Separate free run and press juices: normally noted by pressure and tasting but also possible by pH. The press juice is vinified according to the core range protocol.



STABILATION AND CLARIFICATION

- Stabilation procedure:
 - o **BIO**Protection: ZYMAFLORE® KHIO^{MP} (2 - 5 g/hL / 20 - 50 ppm).
 - o Cool the must and hold it at between -2 and 0°C (28 - 32°F) for a stabilation of 10 days or more.
 - o Stir the fine solids with nitrogen or 500 g of dry ice every 6 hours.
 - o Stop the cooling and allow the temperature of the tank to rise to 8°C (46°F) 24 hours before settling.
- Enzyme addition with LAFAZYM® CL (1 g/hL / 10 ppm) or LAFAZYM® 600 XL^{LCE} (2 mL/hL).
- Use inert gas in the destination tank when racking juice to this tank (remember to leave enough head space in the destination tank). Rack when juice turbidity is between 100 and 150 NTU (200 to 250 NTU if fermentation with ZYMAFLORE® DELTA).
- Filter lees and add filtered lees back into the juice.



ROSÉ ICON

FERMENTATION

- Preparation of the starter: **SUPERSTART® BLANC & ROSÉ** (20 g/hL / 200 ppm) and **ZYMAFLORE® DELTA, CX9 or X5** (20 g/hL / 200 ppm). Add the yeast preparation to the tank when the temperature difference is lower than 10°C (50°F).
- Adjust fermentation temperature between 16 and 18°C (61 and 64.5°F).
- Adjust assimilable nitrogen if necessary, split in two additions, on inoculation and when fining with **NUTRISTART® AROM**.
- Adjust juice acidity with 1/3 malic acid and 2/3 tartaric acid, depending on needs.
- Protect aromas with **FRESHAROM®** (30 g/hL - 300 ppm) after one-third of fermentation (an inactivated yeast preparation rich in glutathione and protective metabolites).
- Increase the thiol potential with **LAFAZYM® THIOLS^{HI}** (6 g/hL / 60 ppm).
- Fine the juice the following day:
 - o **POLYMUST® ROSÉ** (30 g/hL / 300 ppm) to prevent the formation of quinones which trap aromas or **VEGEMUST® / OENOFINE® NATURE** (40 g/hL / 400 ppm) for organic and vegan wines.
 - o Then **MICROCOL® ALPHA** (20 g/hL / 200 ppm).
- Fill to barrel after homogenisation with **NOBILE® BARREL REFRESH DIVINE**; to tank, add staves **NOBILE® XBASE** (0.5 staves/hL) + **DIVINE** (0.5 staves/hL).

For more fining options, phenolic content decrease or oxidation management in rosé fermentation, please refer to the Rosé range sheet or contact your LAFFORT® representative.

Find about more

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



END OF FERMENTATION AND AGEING

- After the alcoholic fermentation, rack and return to barrel or rack, rinse the staves and re-incorporate them. Adjust the SO₂ and add **POWERLEES® LIFE** (20 g/hL / 200 ppm).
- Stir once or twice a day for a month then once or twice a week.
- Rack the barrels or remove the staves and then add sulphite.
- After blending and filtration, test protein stability. If the wine is stable, perform a cold test (6 days at -4°C (24°F)) to test tartaric stability while taking into account potential interaction between CMC and colouring matter. Treat with **CELSTAB®** 48 hrs before membrane filtration and bottling.

*Please refer to the regulations in force in the country of production. Tartaric stabilisation can also be carried out using **POLYTARTRYL®** and **MANNOSTAB® LIQUIDE 200**.*

This protocol is a standard recommendation, it is necessary to adjust it to the grape varietal, cellar equipment, wine objectives, etc. Refer to the regulations in force regarding the products and recommended doses.



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