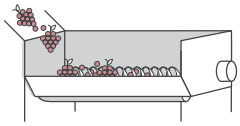
LAFFORT® PROTOCOLS

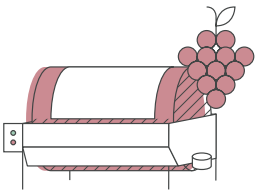
PREMIUM ROSÉ WINE

GRAPE ARRIVAL



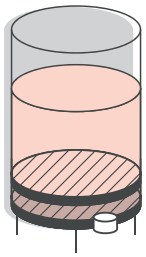
- Grapes must be healthy and clean, with potential alcohol between 12.5 and 13.5% v/v.
- Maximum grape temperature 12 - 14°C (54 - 58°F), use cooling if necessary, to slow down uncontrolled enzymatic reactions.
- Use of pre-dosed harvest packs in the receival bins to avoid uncontrolled maceration and oxidation of the juice; use use of double bottom (with drain screens) bins recommended.
- BIOProtection: **ZYMAFLORE® ÉGIDE**™ (3 g/hL / 30 ppm).

PRESSURAGE



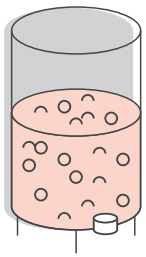
- Separate the juice from the grape trailer and settle/vinify separately or blend with the last press fractions.
- Inert the press with CO_2 as it is filled using a Dip Tube (significant loss) or with dry ice, on average between 1.5 and 2.5 kg per ton of grapes (reminder: 2 kg of dry ice = 1m³ of CO_2 released). Alternative: use nitrogen on the grape reception line (destemmer, pump, press, tray, tank).
- Enzyme addition to grapes with **LAFASE® XL PRESS** (3 mL/100kg) (faster release of a larger volume of free-run juice at low pressure, less maceration and easier depectinisation).
- Split SO_2 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.
- Inert the tanks for the free-run juice and press juice.

SETTLING



- Enzyme addition with **LAFAZYM® CL** (1 g/hL) or **LAFAZYM® 600 XL**ICE (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).
- Filter lees and add filtered lees back into the juice.

FERMENTATION



- Preparation of the starter: **SUPERSTART® BLANC & ROSÉ (**20 g/hL) and **ZYMAFLORE® X16, X5** or **XArom** (20 g/hL). Add the yeast preparation to the tank when the temperature difference is lower than 10°C.
- Adjust fermentation temperature between 14 and 17°C (57 and 62.5°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.

Find about more

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

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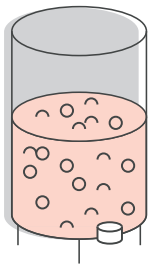
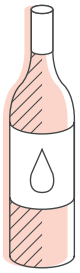
- Protect aromas with **FRESHAROM®** (30 g/hL - 300 ppm) after one-third of fermentation (an inactivated yeast preparation rich in glutathione and protective metabolites).
- Increase the thiol potential with **LAFAZYM® THIOLS[+]** (6 g/hL)
- Fine the juice as from density D-30:
  - o Free-run juice and first press fractions: **POLYMUST® BLANC** (50 - 80 g/hL / 500 - 800 ppm) to prevent the formation of quinones which trap aromas or **VEGEMUST® / OENOFINE® NATURE** (50 g/hL / 500 ppm). For organic and vegan wines.
  - o Press juice: **POLYMUST® ROSÉ** (40- 80 g/hL / 400 - 800 ppm) to prevent the formation of quinones which trap aromatic compounds and remove unstable phenolic compounds or **VEGEMUST® / OENOFINE®PINK** (30 - 50 g/hL / 300 - 500 ppm) For organic and vegan wines.
- Seconde nutrition avec **NUTRISTART® AROM.**
- The following day, add **MICROCOL® ALPHA** (30 - 40 g/hL / 300 - 400 ppm) 12-24 hours after preparation
- For an oaked rosé, add 2 g/L **NOBILE®SWEET VANILLA** in infusion bags during the alcoholic fermentation, removing them when the required oak level is reached).



*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.*

END OF FERMENTATION AND AGEING



- Add SO_2 at 5 g/hL (50 ppm) six days after the end of alcoholic fermentation during the first racking (to avoid residual sulfito-reductase activity).
- Add **POWERLEES® LIFE** (20 g/hL / 200 ppm) to protect the wine from oxidation up to filtration (up to 40 g/hL if the wine is to be stored for more than two months).
- 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.
*If it is necessary to reduce the colour, use **CHARBON ACTIF LIQUIDE HP**, preferably on must*
Refer to the regulations in force regarding the products and recommended doses

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