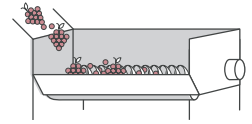


# ROSÉ FROM SAIGNÉE

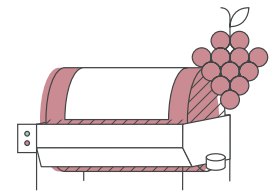
## GRAPE ARRIVAL

- Grapes must be healthy and clean, with potential alcohol between 11.5 and 13% v/v maximum.
- 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® EGIDE<sup>TOMP</sup> (3 g/hL / 30 ppm).



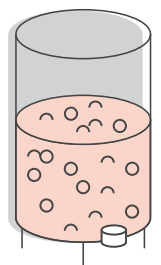
## MACERATION

- Use inert gas in the tank (CO<sub>2</sub> gas or dry ice).
- Enzyme addition with LAFASE® XL PRESS (3 mL/hL).
- Add sulphites at 2 to 4 g/hL depending on the **BIO**Protection route.
- Maintain the tank at between 8 and 14°C (46 - 57°F) for 3 to 12 hours (depending on the colour to be reached, taking into account discolouration due to SO<sub>2</sub>).
- Rack juice into a settling tank and use LAFASE® XL CLARIFICATION (3 mL/hL) or LAFAZYM® 600XL<sup>LCE</sup> (2 mL/hL), then adjust the SO<sub>2</sub>.
- Maintain the tank at 12°C (53°F) and let settle to reach a juice turbidity of 50 to 100 NTU. (remember to leave enough head space in the destination tank).



## FERMENTATION

- Preparation of the starter: SUPERSTART® BLANC & ROSÉ (20 g/hL / 200 ppm) and ACTIFLORE® ROSÉ (20 g/hL / 200 ppm) / ZYMAFLORE® XArom or CX9. Add the yeast preparation to the tank when the temperature difference is lower than 10°C (50°F).
- For more mouthfeel: ZYMAFLORE® CX9 (20 g/hL / 200 ppm) + chips NOBILE® BASE (1 g/L / 1000 ppm) and NOBILE® FRESH GRANULAR (1 g/L / 1000 ppm)
- AF temperature between 15 and 17°C (59 and 62.5°F).
- Adjust assimilable nitrogen if necessary, split in two additions, , on inoculation and when fining with NUTRISTART®.
- Adjust juice acidity with 1/3 malic acid and 2/3 tartaric acid, depending on needs.
- Fining at density D-20: POLYMUST® ROSÉ (40 - 80 g/hL / 400 - 800 ppm) or OENOFINE® PINK (30 - 50 g/hL / 300 - 500 ppm) for organic and vegan wines.
- Second nutrient addition with NUTRISTART®.
- Then at density D-50: MICROCOL® ALPHA (20 - 40 g/hL / 200 - 400 ppm) to be added 12 - 24 hours after preparation.



*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.



# ROSÉ FROM SAIGNÉE

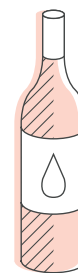
## END OF FERMENTATION AND AGEING



- Add SO<sub>2</sub> 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 15 g/hL (150 ppm) **POWERLEES®LIFE** to protect the wine from oxidation up to filtration (up to 40 g/hL (400 ppm) 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. Refer to the regulations in force regarding the products and recommended doses.*



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