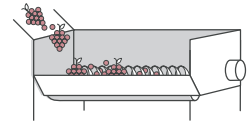


SUPER PREMIUM ROSÉ WINE

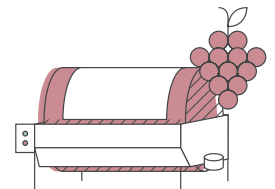
GRAPE ARRIVAL

- 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 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).



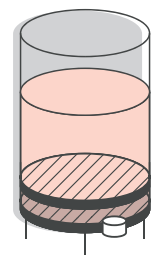
PRESSING

- Separate juices from the bins and follow the « premium rosé wine protocol. they will be blended back into the finished wine if the quality is high enough.
- 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). For faster and greater free run juice yield at lower pressures with less maceration.
- 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^{CE} (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.



SUPER PREMIUM ROSÉ WINE

VINIFICATION

- Preparation of the starter: **SUPERSTART® BLANC ET ROSÉ** (20 g/hL / 200 ppm) and **ZYMAFLORE® X5, VL1 or DELTA** (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 30 g/hL (300 ppm) of **FRESHAROM®** after one-third of fermentation (an inactivated yeast preparation rich in glutathione and protective metabolites).

• 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.

• Second nutrition with **NUTRISTART® AROM**.

• The following day, add **MICROCOL® ALPHA** (30 - 40 g/hL / 300 - 400 ppm) 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.



END OF FERMENTATION AND AGEING

- Add SO₂ 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(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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