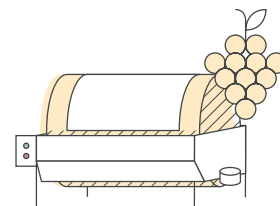


# Thiol Optimization Protocol

## 1 Pressing

To limit harvest bruising and to maximize free-run yields, extract a maximum of juice at low pressures.

**LAFAZYM® PRESS** (30 g/ton) Or **LAFASE® XL PRESS** (30 mL/ton).



### • Flotation / Static Settling

## 2

In special conditions such as low maturity of the grapes, hard-to clarify grapes or in order to accelerate depectinization before flotation:

**LAFAZYM® 600XL<sup>ICE</sup>** (0.5 - 1 mL/hL) on must after pressing.

## 2.2 Stabulation

Hold juice cold on juice lees for extended time to extract more aroma precursors from the juice solids.

See rosé protocol for more information on the "stabulation" process.

Enzyme: **LAFAZYM® THIOLS<sup>[+]</sup>** (30 - 60 ppm) on must after racking and before yeasting.

## 3 Fermentation

### • YEASTING

✓ **ZYMAFLORE® ALPHA**: non-*Saccharomyces* yeast to increase aromatic complexity (300 ppm).

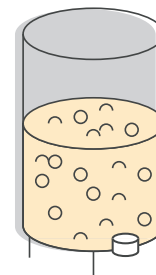
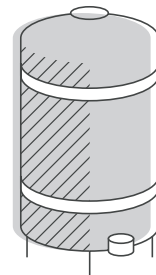
✓ **SUPERSTART® BLANC & ROSÉ**: Enhances the overall yeast potential of aroma production and revelation. To be added to the *Saccharomyces* yeast rehydration water (200 ppm).

✓ Thiol revealing yeast\*: **ZYMAFLORE® X5**, **ZYMAFLORE® DELTA**, **ZYMAFLORE® VL3** (200 ppm).

\*Inoculate the *S.cerevisiae* 24h to 72h after **ZYMAFLORE® ALPHA**.

### • NUTRITION

**NUTRISTART® AROM**: complete nutrient (organic and mineral nitrogen), lifts the aromatic complexity. (200 - 600 ppm according to nitrogen needs).



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SHARED RESOURCES & EXPERTISE

Nutrition Decision-making tool please check our nutrition calculator online: [www.laffort.com](http://www.laffort.com)

# Thiol Optimization Protocol

## 3 Fermentation

### ● FINING DURING ALCOHOLIC FERMENTATION (ADD AT 1/3 FERMENTATION COMPLETION)

#### VEGECOLL®:

Vegetable protein (patatin) to prevent oxidation and eliminate oxidized phenolic compounds. (30 - 200 ppm on free-run juice; 200 - 300 ppm on press juice)

#### Or POLYMUST® ROSÉ:

PVPP and vegetable protein (patatin) to preserve color and eliminate oxidized compounds (300 - 800 ppm).



#### Aromatic protection

**FRESHAROM®:** specific formulation of inactivated yeast with high protective power, rich in glutathione (200 - 300 ppm).

## 4 Aging

### ● ENZYME

**LAFAZYM® AROM** ( $\beta$ -glucosidase): strengthens the aromatic complexity and the thiol perception through the revelation of terpenes (20 ppm).

