

Fermentation restart protocol

Alcoholic fermentation

For 100 hL of stuck wine:

1 PRELIMINARY OPERATION ON STUCK WINE

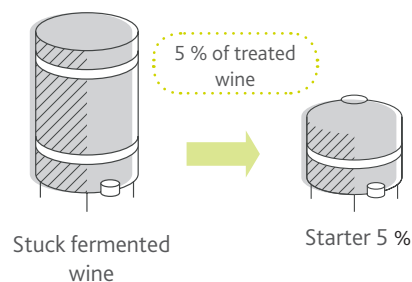
- Rack/centrifuge avoiding air.
- Adjust wine temperature to 20°C (68°F).
- Adjust SO₂ at 1-2 g/hL (10-20 ppm).
- Add:
 - For white wines: **BI-ACTIV®** 30 g/hL (300 ppm).
 - For red wines: **OENOCELL®** 20-40 g/hL (200-400 ppm).
- Mix wine anaerobically every 12 hours for 24 hours.
- Move on to step 2.



2 PREPARATION OF THE YEAST INOCULUM

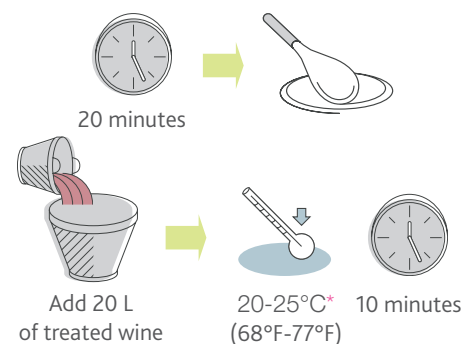
2.1. PREPARATION OF THE WINE FOR THE YEAST INOCULUM

- Take 5 % of the volume of the treated stuck wine from step 1.
- Adjust the alcohol to 8 %, the sugar content to 20 g/L and the temperature to 20°C (68°F).
- Add **THIAZOTE® PH**: 40 g/hL (400 ppm) corresponding to 10% of the total stuck wine.



2.2. YEAST PREPARATION

- Water 60 L at 40°C (104°F).
- Add the yeast rehydration nutrient **SUPERSTART® SPARK**: 3 kg (30 g/hL - 300 ppm), then homogenise.
- Add **ACTIFLORE® B0213** or **ZYMAFLORE® SPARK**: 3 kg (30 g/hL - 300 ppm).
- Wait 20 minutes, homogenise
- Add immediately 20 L of treated wine from step 2-1.
- Wait 10 minutes, let cool to 20°C (68°F) and maintain the temperature between 20-25°C (68°F-77°F).
- The total time of the yeast rehydration must not exceed 45 minutes.



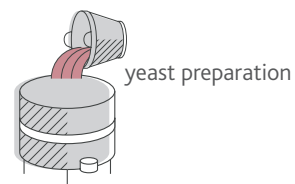
*Check with a thermometer.

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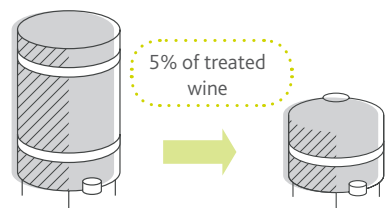
2.3. ACCLIMATION OF THE YEAST PREPARATION

- Add the yeast preparation (Step 2.2) to the prepared wine for the yeast inoculum (Step 2.1), and maintain the temperature around 20°C (68°F).
- Measure the Brix and maintain the inoculum at 20°C (68°F) with aeration until 0.5°Brix (avoid the total exhaustion of sugars in the inoculum and a fall in the yeast activity). Aerate as soon as AF starts.
- Double the volume with treated wine (Step 1) at 20°C (68°F).
- Measure the Brix and maintain again the inoculum at 20°C (68°F) until 0.5°Brix. Aerate again when fermentation becomes active.



Starter 5 %

Double the volume when density = 0.5° Brix

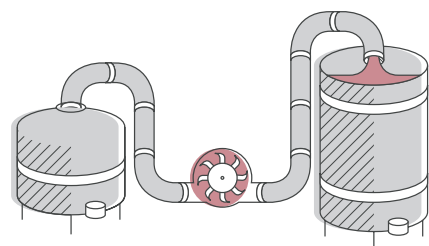


Stuck fermented wine

Starter 10 %

3 INCORPORATION OF YEAST INOCULUM IN THE TANK

- Add the yeast inoculum to the treated wine (Step 1), maintain at 20°C (68°F).
- Add 30 g/hL (300 ppm) of NUTRISTART® ORG to the total volume of the tank to the treated wine (Step 1).



Starter 10 %

Stuck fermented wine

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