

Fermentation restart protocol

Alcoholic fermentation

For 100 hL of wine in stuck AF

1 PRELIMINARY OPERATION ON STUCK WINE

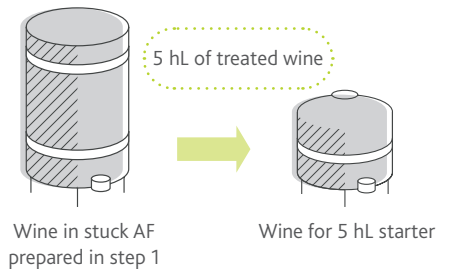
- Rack/centrifuge avoiding air.
- Adjust wine temperature to 20°C (68°F).
- Adjust SO₂ at 1-2 g/hL (10-20 ppm).
- Add:
 - For white wines: **BI-ACTIV®**: 40 g/hL (400 ppm).
 - For red wines: **OENOCELL®**: 40 g/hL (400 ppm).
- Mix wine anaerobically every 12 hours for 24 hours.
- Move on to step 2.



2 PREPARATION OF THE YEAST INOCULUM

2.1. Preparation of the wine for the yeast inoculum

- Take 5 hL 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**: 20 g/hL (200 ppm) to this volume of wine and mix thoroughly.

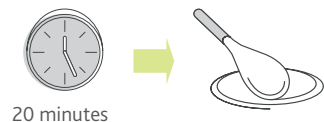


2.2. Yeast preparation

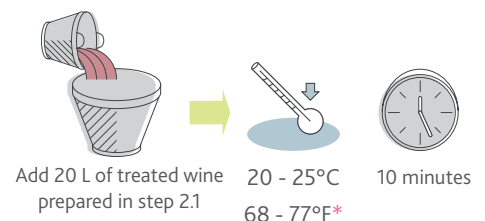
- Prepare 60 L of water at 40°C (104°F).
- Add the yeast rehydration nutrient **SUPERSTART® SPARK** or **SUPERSTART® ROUGE**: 30 g/hL (300 ppm) of the volume of wine to be treated, then homogenise.
- Add **ACTIFLORE® B0213**: 30 g/hL (300 ppm) of the volume of wine to be treated, then homogenise.



- Wait 20 minutes, then 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.



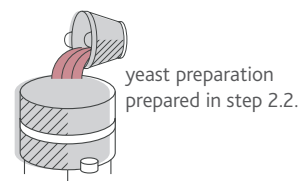
*Check with a thermometer.

Fermentation restart protocol

Alcoholic fermentation

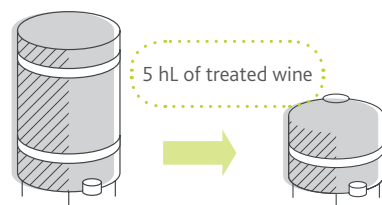
2.3. Acclimatation of the yeast preparation

- Add the yeast preparation (Step 2.2) to the prepared wine for the yeast inoculum (step 2.1).
- 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.



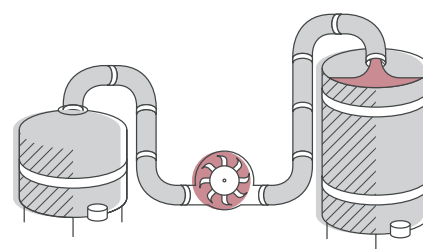
Starter 5 hL prepared in step 2.1

Double the volume when density = 0.5° Brix



Stuck fermented wine prepared in step 1

Starter 10 hL



Starter 10 hL prepared in step 2.3

Stuck fermented wine prepared in step 1

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).

To learn more: discover our **RESTARTING FERMENTATION (AF) DMT** on our website, in the **LAFFORT & YOU** section.