

HETEROGENEITY - GREEN CHARACTERS

In case of heterogeneity and green characters, it is interesting to limit extraction of undesirable compounds, with reducing SO₂ additions on grapes and limiting cold soaking and the use of extraction enzymes on grapes. To balance green or overripe characters, we focus on boosting the aromatic complexity and fruit intensity during fermentation. To compensate a low extraction from skin, we use skin tannins and yeast derivatives to build the structure and mouthfeel.

PRODUCT INFO

Pro Tanin R – Pro-anthocyanidin tannin, use as sacrificial tannin. Developed for application on red grapes, to scavenge oxygen radicals, inhibit oxidative enzymes such as laccase and PPO and eliminates reactive proteins, thus protecting grape polyphenols. Pro tannin R is instantaneously soluble, simply sprinkle it on the top of the grapes at picking.

Excellence B-Nature – non-Saccharomyces yeast, pure *Metschnikovia pulcherrima*, non fermentative. It inhibits the development of spoilage microbes such as other non-Saccharomyces, and bacteria on grapes and juice. Excellence® B-Nature® is an organic anti-microbial solution, used as alternative to SO₂ on grapes. It protects grapes/juice from microbial contamination during transport and processing, does not inhibit *Saccharomyces cerevisiae*, and reduces SO₂ combining compounds production, thus increasing SO₂ efficiency. Excellence B-nature can be added directly to grapes, without rehydration. Simply sprinkle the yeast on the top of the grapes at picking.

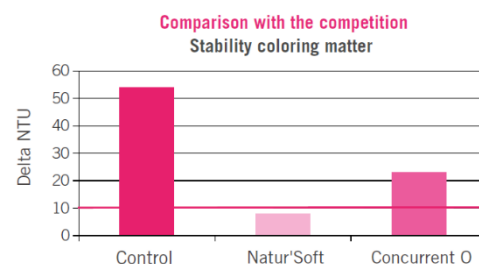
Softan Vinification – catechins tannins bounded to plant polysaccharides. Added during fermentation, Softan Vinification has a strong ability to stabilize color and protect it from loss during fermentation. It is a gentle tannin that contributes to mouthfeel and build up mid-palate.

Natur'Soft - preparation of specific yeasts hulls, selected for their high content of polysaccharides. It is strongly effective in color stabilization, especially for high tannins content wines. Natur'Soft® increases wine complexity, reduces tannins perception, stabilize color and enhances fruity characters.

Aroma Protect - inactivated yeasts, naturally rich in glutathione, a natural antioxidant, sulfurous tripeptide with great reductive power. When used during ageing, Aroma Protect® gives immediate protection against the oxidative mechanisms, releasing glutathione (GSH) into the wine, significantly slowing down oxidation phenomena.

KillBrett – pure chitosan, wide spectrum anti-microbial agent. KillBrett eliminates and inhibits Brettanomyces, Lactic Acid Bacteria and Acetic Acid Bacteria. It can be used during the entire process of winemaking, we recommend using it as preventive, post MLF, at 4 g/hL.

Tan&Sense Volume – pure untoasted oak tannins, with high capacity to scavenge oxygen radicals, buffer redox potential and maintain wine freshness. Tan&Sense Volume, is a gentle tannin, increasing sweetness and roundness perception. We recommend using 0.5 – 1 g/hL every transfer, racking or movement of the wine to protect from oxidation.



HETEROGENEITY AND GREEN CHARACTERS – WINEMAKING GUIDELINES

<p>HARVEST AND GRAPE TRANSPORT</p>	<p>Limit SO₂ addition on grapes. Limit the addition to limit extraction of undesirable compounds and limit bleaching of color.</p> <p>Pro Tanin R, 150 g/ton, at picking or during fruit processing to protect from oxidation and inhibit oxidative enzymes.</p> <p>Excellence B-Nature at 50 g/ton, sprinkle directly on grapes, as soon as possible after picking to prevent any microbial contamination and spoilage.</p>
<p>ALCOHOLIC FERMENTATION</p>	<p>Fermentation temperature: 85-90°F</p> <p>Excellence DS at 20 g/hL to produce fresh, and elegant aromatic profile with smooth structure.</p> <p>Rehydrate yeast with OenoStim at 25 g/hL to reinforce yeast activity, increase aromatic production and optimize grape expression.</p> <p>OptiEsters at 25 g/hL to promote the production of ethylesters and enhance fresh, fruity and floral characters.</p> <hr/> <p>AT 1 DAY AFTER INOCULATION Ensure good yeast nutrition and limit off-flavors production with Optiflore O® at 40 g/hL (complete organic nutrient based on inactivated yeast).</p> <p>180 g/ton of Softan Vinification to encourage the stabilization of anthocyanins via co-pigmentation and condensation, protect anthocyanins and fill mid palate.</p> <p>Option: Oak chips addition, Oenobois FR light at 0.5 kg/ton to highlight fruitiness, bring roundness, structure and weight during fermentation.</p> <hr/> <p>AT 2 DAYS AFTER INOCULATION Co-inoculation: add Oeno1 at 1 g/hL, 1 day after AF starts to keep fresh, fruity profile.</p> <hr/> <p>AT 18 BRIX If low initial YAN (<150), add 20-30 g/hL of OptiFerm (ammonium salts and vitamin B1) at 1/3 of fermentation.</p> <p>150 g/ton of Natur'Soft to stabilize color, fill mid palate and increase wine length and volume.</p>
<p>PRESSING</p>	<p>Option: 10 g/hL Vinitan Advance to free run to reinforce wine structure, compensate low phenolic compounds from skin and improve color stabilization.</p>
<p>AGEING</p>	<p>Once AF and MLF completed: rack off gross lees after fermentation. Use inert gas during transfer.</p> <p>Aroma Protect at 10 g/hL to reduce redox potential and increase natural wine resistance to oxidation.</p> <p>Tan&Sense Volume at 1 g/hL every racking to protect from oxidation and scavenge oxygen radicals.</p> <p>KillBrett at 4 g/hL to prevent any microbial development and protect wine from spoilage.</p>