Solutions for winemaking
LAMOTHE-ABIET

WINEMAKING GUIDELINES

# BASE WINE - CHARDONNAY - TRADITIONNAL METHOD

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| **HARVEST AND GRAPE TRANSPORT** | Limit $SO_2$ to improve fermentation capacities and limit yeast stress.<br>**Tanin gallique a l'alcool at 50 g/ton**, at picking or during fruit processing to protect grapes and juice from oxidation and improve protein stability.<br>**Excellence B-Nature at 50 g/ton**, sprinkle directly on grapes, as soon as possible after picking to prevent any microbial contamination and spoilage |
| **MACERATION / PRESSING** | **Oenozym Crush White at 15-20 mL/ton**, on grapes, before pressing, to improve aromatic precursors and polysaccharides extraction, increase free run yield, improve clarification, and wine filterability.<br>Choose a press program allowing a slow increase in pressure with minimum rotations (Cremant cycle) and separate press fractions: First 3-5% of juice coming out while filling press are rich in pesticides, dust and lipids, thus reducing the fermentation ability and foam capacity and quality. It is important to separate them and treat them aside with the hard press fractions, rich in phenolic compounds and with higher pH. |
| **CLARIFICATION** | **Fast and effective** clarification to protect aromatic precursors and color from oxidation, use **Oenozym Clar at 2 mL/hL**, in the press pan.<br><br>Fining is essential to eliminate oxidized and oxidable phenolic compounds and stabilize wine. **Polymix Natur'** treats and prevents oxidation, improves oxidative stability, wine expression and elongates wine shelf life. Furthermore, Polymix Natur can help removing fatty acids from the grape skin, detrimental to foam capacity and fermentation ability.<br><br>- Low pressure fractions: **Polymix Natur' at 20 g/hL**<br>- Hard press + first draining juice: **Polymix Natur' at 40 g/hL** |
| **ALCOHOLIC FERMENTATION** | **The objective in base wine production is to have a clean and complete fermentation to produce a wine and environment favorable to the second fermentation**: low VA, low total $SO_2$, low residual $CO_2$ and low alcohol (< 11.5 %) with clean, fresh and desirable aromas.<br><br>Turbidity: 250-300 NTU, Temperature: 64-70°F at the beginning – 55F-60°F to finish fermentation.<br>**Excellence TXL at 20 g/hL** to produce complex aromatic profile with delicate and round mouthfeel.<br>**Excellence® E2F** at 20 g/hL to produce a pure and fresh aromatic profile, focused on terroir expression.<br><br>Rehydrate yeast with **OenoStim at 25 g/hL** to reinforce yeast activity, increase aromatic production and optimize grape expression.<br><br>Ensure good yeast nutrition and limit off-flavors production with **Optiflore O® at 40 g/hL** (complete organic nutrient based on inactivated yeast).<br><br>**Protein stabilization should be decided by considering the instability and the positive impact of proteins on the persistence of the mousse.** Must proteins, contrary to proteins released by yeasts during AF, are unstable and do not enhance the mousse of sparkling wines. To limit negative impact of fining, It is recommended to stabilize for protein during fermetnation, add **20-30 g/hL of Bentosol Poudre** at 1/3 fermentation. |
| **MLF IF DESIRED, IF ACIDITY VERY HIGH** | If MLF desired: add **OEno 1®** at 1 g/hL 48 hours after yeast addition.<br>If MLF is not wanted: to maintain acidity and freshness, use **KillBrett** at 4 g/hL at the end of fermentation to eliminate any spoilage microbes and prevent MLF to happen. |
| **AGEING BEFORE PRISE DE MOUSSE** | Limit $SO_2$ addition: < 15 ppm Free $SO_2$ ; < 40 ppm Total $SO_2$ to ensure an optimal 'prise de mousse'.<br>Be careful no addition of $SO_2$ within 15 days off tirage. To maintain base wine fresh before 'prise de mousse': Keep wines at low temperature (50-53°F) on fine lees. Stirring is a good way to build mouthfeel. Add 20 g/hL of **Natur'Soft** to improve wine stability, build mouthfeel and roundness, improve foaming capacity and increase wine length and complexity.<br>Add **Aroma Protect** 10 g/hL after fermentation.<br>Add 0.5 g/hL of **Tan&Sense Volume** to increase wine antioxidant potential, and balance mouthfeel. |