

FLASH DÉTENTE

Flash détente is usually used to improve color extraction, reduce harsh tannins extraction coming from seeds and reduce vegetal characters by removing highly volatile aromas (pyrazines) during heat treatment.

The major problems faced in fermenting red wines without skins are:

- Appearance of reductive characters and off-flavors due to high solids content during fermentation. Heating grapes to 176-185° (80-90°C) inhibits endogenous enzymes.
- Loss of color during fermentation, due to a lack of extracted tannins, needed for condensation and co-pigmentation of the anthocyanins.
- Lack of structure, volume and balance.

HARVEST AND GRAPE TRANSPORT	<p>Pro Tanin R, 120 g/ton, at picking 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>
AFTER TREATMENT	<p>Right after flash détente treatment, add Pro Tanin R, 80 g/ton, to bind with proteins and prevent loss of color.</p> <p>Fast and effective clarification to clean juice and prepare base to ferment, use Oenzym Clar at 4 mL/hL.</p>
ALCOHOLIC FERMENTATION	<p>Fermentation temperature: 75-80°F</p> <p>Excellence XR 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 20 g/hL to promote the production of ethylesters and enhance fresh, fruity and floral characters.</p> <p>200 g/ton of Softan Vinification to encourage the stabilization of anthocyanins via co-pigmentation and condensation, protect anthocyanins and fill mid palate.</p> <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><i>Optional: Oak chips addition, Oenobois FR light at 0.5 kg/ton to highlight fruitiness, bring roundness, structure and weight during fermentation.</i></p> <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> <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>140 g/ton of Natur'Soft to stabilize color, fill mid palate and increase wine length and volume.</p>
AGEING	<p>Once AF and MLF completed: rack off gross lees after fermentation.</p> <p>20 g/hL of Natur'Soft to stabilize color, fill mid palate and increase wine length and volume</p> <p>10 g/hL of Vinitan Advance to build up mid palate and boost fruity characters.</p> <p>Add 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>