

These guidelines can be adapted according to characteristics on the harvest/state of the fermentation. Depending the results obtained from fermentations, maturation process will be created to best suit wine style desired.

Focus on improving color stability, filling and balancing mid-palate and microbial control

HARVEST	<ul style="list-style-type: none"> - 25-35 g/ton SO₂ to prevent oxidation of color/phenolic compounds with antioxidant protection. - 40-50 g/ton of Excellence BioNature to protect from spoilage microbes development and help clean and complete alcoholic fermentation
COLD SOAK	<ul style="list-style-type: none"> - 180-200 g/ton of Pro Tanin R as sacrificial tannin. Sacrificial tannins reinforce SO₂ antioxidant effect and eliminate proteins that would react with grape polyphenols, thus protecting grape tannins. These tannins are highly reactive as oxygen radical scavenger and inhibits oxidasic enzymes. - 20-30 mL/ton of Oenzym Crush Red. Maceration enzyme, purified from cinnamyl esterase and anthocyanase to improve grape skin tannin extraction, thus increasing grape tannin content, favoring anthocyanin/tannin reactions and stabilizing color pigments.
1 DAY AFTER FRUIT PROCESSING	<ul style="list-style-type: none"> - 180 g/ton of Softan Vinification (catechins and plant polysaccharides) to encourage the stabilization of anthocyanins via co-pigmentation and condensation and protect anthocyanins. - Optional: Oak chips addition, FR light at 0.5 kg/ton to highlight fruitiness, bring roundness, structure and weight during fermentation.
FERMENTATION	<ul style="list-style-type: none"> - Temperature ~ 76-82°F to increase varietal character expression. - Excellence DS at 20 g/hL to produce fruity, fresh and elegant aromatic profile with smooth structure. - Rehydrate yeast with OenoStim at 25 g/hL. Combination of vitamins, minerals, fatty acids and sterols to reinforce yeast activity, limit fermentation risks and increase aromatic production. - Ensure good yeast nutrition and reduce off-flavors production with: <ul style="list-style-type: none"> o Optiflore O[®] (complete organic nutrient based on inactivated yeast) at 20 g/hL during the first 1/3 of fermentation to feed yeast and ML bacteria. o OptiFerm (ammonium salts and vitamin B1) at 20-30 g/hL at 1/3 of fermentation (dosage depends on initial YAN and Brix)
MLF	24-48 h after the start of alcoholic fermentation, add 1 g/hL of Oeno1 directly to tank.
PRESSING	<ul style="list-style-type: none"> - Press when dry or extraction is desired - Separate Free Run from press fractions. - 10 g/hL Vinitan Advance to free run to reinforce wine structure and oxidation resistance and improve color stabilisation.
AGEING	<ul style="list-style-type: none"> - Once Alcoholic and ML fermentations are completed, add SO₂ to protect from oxidation and microbial spoilage development. - To prevent from any spoilage microbes contamination, add KillBrett at 3 g/hL