Solutions for winemaking
LAMOTHE-ABIET

WINEMAKING GUIDELINES

RED WINES – HIGH INITIAL TANNINS

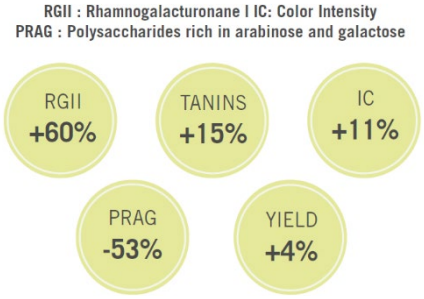
Main steps:

1- Limit usage of SO_2 on grapes to reduce the uncontrolled extraction of phenolic compounds.
2- Increase early extraction of skin compounds, (water soluble) with the use of extraction enzyme.
3- Stabilize color early with polysaccharides.
4- Press early to limit the seeds tannins extraction due to the presence of alcohol
5- Ensure complete fermentation with second inoculation with L.A Bayanus in liquid phase, after pressing
6- Protect and prevent microbial contamination

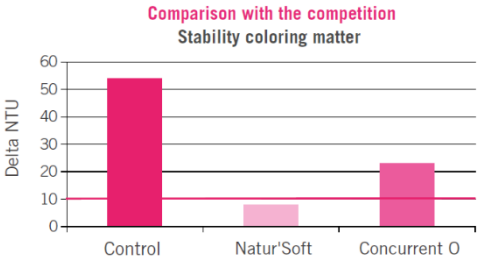
FOCUS PRODUCTS

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 SO_2 on grapes. It protects grapes/juice from microbial contamination during transport and processing, does not inhibit *Saccharomyces cerevisiae*, and reduces SO_2 combining compounds production, thus increasing SO_2 efficiency. Excellence B-nature can be added directly to grapes, without rehydration. Simply sprinkle the yeast on the top of the grapes at picking.

Oenozym Crush Red – maceration enzyme, pectinase, purified in cinnamyl esterase and anthocyanase. Added on grapes, it will improve extraction of skin compounds, such as anthocyanins, condensed tannins, polysaccharides and aromas and improve free run yield. It allows to accelerate extraction of positive compounds of grape skins, compensating the short skin contact.



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.



L.A. Bayanus – *Saccharomyces bayanus*, strong fermenter, resistant to extreme conditions and fructophilic. Rehydrated with OenoStim at 30 g/hL, L.A Bayanus can be used as a second inoculation, with no specific preparation, and added down to 5Brix to ensure completion of fermentation.

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

Solutions for winemaking
LAMOTHE-ABIET

WINEMAKING GUIDELINES

RED WINES – WINEMAKING GUIDELINES

HARVEST AND GRAPE TRANSPORT	Limit SO_2 use to **minimize** extraction of unwanted compounds from grapes As alternative to SO_2 for microbial protection use **Excellence B-Nature** **at 30-50 g/ton**, sprinkle directly on grapes, as soon as possible after picking to prevent any microbial contamination and spoilage.
COLD SOAK / MACERATION	**20-30 mL/ton of Oenozym Crush Red.** Maceration enzyme, purified from cinnamyl esterase and anthocyanase to improve grape skin compounds extraction (color, skin tannins and polysaccharides), and free-run yield.
ALCOHOLIC FERMENTATION	Fresh, Fruity, Soft and Balanced mouthfeel - Temperature: 72-80°F - **Excellence DS** **at 20 g/hL** to produce fruity, fresh and delicate aromatic profile with smooth structure. Elegant, Terroir driven, Powerful and Structured Mouthfeel - Temperature: 85-90°F - **Excellence XR** **at 20 g/hL** to produce powerful, structured, and elegant wine. Rehydrate yeast with **OenoStim** **at 30 g/hL** to reinforce yeast activity, increase aromatic production and optimize grape expression. Option: Add **OptiEsters** **at 20 g/hL** to promote the production of ethylesters and enhance fresh, fruity and spicy characters.
	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). 180 g/ton **Natur'Soft** to stabilize color, fill mid palate, balance acidity and increase wine volume .
	AT 18 BRIX Add **20-30 g/hL of OptiFerm** (ammonium salts and vitamin B1) at 1/3 of fermentation.
PRESSING	Press early, when phenolic compounds extraction is sufficient (decide with tasting). NO LATER THAN 5 BRIX Add **L.A. Bayanus** (S.bayanus, fructophilic yeast, resistant to difficult conditions) **at 20 g/hL** to ensure complete fermentation. Rehydrate yeast with **OenoStim** at 30 g/hL.
MLF	Add **Oeno1** **at 1g/hL** once AF is completed
AGEING	Once AF and MLF completed: rack off gross lees after fermentation. Use inert gas during transfer. **KillBrett** **at 4 g/hL** to prevent any microbial development and protect wine from spoilage.