Solutions for winemaking
LAMOTHE-ABIET

# HARVEST/FERMENTATION GUIDELINES
# REDS THERMO-VINIFICATION

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.

Grapes treated with thermovinification are commonly pressed and fermented without skins, as white juice. 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.

## Focus on improving color stability, building up structure and balancing mid-palate

| | After treatment, grapes must be pressed or centrifuged |
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| AFTER TREATMENT | - **180 g/ton of Pro Tannin R** as sacrificial tannin. Sacrificial tannins reinforce SO2 antioxidant effect and eliminate proteins that would react with grape polyphenols, thus protecting grape tannins.<br>- **1 mL/hL of Oenozym Clar**. Liquid preparation of pectolytic enzymes purified in cinnamoyl-esterase for fast depectinisation and clarification of juice. Reduces volume of lees and improves filterability of wine. Suitable for settling in extreme conditions and flotation |
| FERMENTATION | - Temperature ~ 75-80°F to increase varietal character expression.<br>- **Excellence DS at 20 g/hL** to produce fruity, fresh and elegant aromatic profile with smooth structure.<br>- 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.<br>- **200-250 g/ton of Softan Vinification** (catechins and plant polysaccharides) to encourage the stabilization of anthocyanins via co-pigmentation and condensation and protect anthocyanins.<br>- **To increase aromatic expression, add OptiEsters at 20 g/hL** (Complex nutrient with selected amino acids and ergosterols to increase production of fermentation esters)<br>- Ensure good yeast nutrition and reduce off-flavors production with **OptiFerm** (ammonium salts and vitamin B1) **at 20 g/hL** at 1/3 of fermentation<br>- Optional: Oak chips addition, **FR light at 0.5 kg/ton** to highlight fruitiness, bring roundness, structure and weight during fermentation. |
| MLF | 24-48 h after the start of alcoholic fermentation, add **1 g/hL of Oeno1** directly to tank. |
| AGEING | - Once Alcoholic and ML fermentations are completed, add **$SO_2$** to protect from oxidation and microbial spoilage development.<br>- **10 g/hL Vinitan Advance** to free run to reinforce wine structure and oxidation resistance and improve color stabilisation.<br>- To prevent from any spoilage microbes contamination, add **KillBrett at 3 g/hL** |

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