

RIESLING STYLES

| | |
|---|--|
| <p>HARVEST AND GRAPE TRANSPORT</p> | <p>Protection against oxidation: enzymatic reactions are mainly responsible for oxidation in juice, causing loss of polyphenols, browning, production of vegetal characters and loss of varietal aromas. Work fast, at low temperature and protect from oxygen with inert gas.</p> <p>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.</p> <p>SO₂ 3-4 g/hL at picking or during fruit processing.</p> |
| <p>PRESSING</p> | <p>Oenozym Crush White at 15-20 mL/ton, after crushing to improve aromatic precursors and polysaccharides extraction, increase free run yield, improve clarification and wine filterability.</p> |
| <p>CLARIFICATION</p> | <p>Fining is essential to eliminate oxidized and oxidable phenolic compounds and stabilize wine. GreenFine Must will treat and prevent oxidation, improve oxidative stability, wine expression and elongates wine shelf life.</p> <ul style="list-style-type: none"> - Low pressure fractions: GreenFine Must at 20 g/hL - Hard press fractions: Greenfine X-Press at 40 g/hL |
| <p>ALCOHOLIC FERMENTATION</p> | <p>Fermentation temperature changes yeast metabolism and enzymatic activities: Low temperatures (53-58°F) promote esters production, while higher temperatures (62-70°F) increase varietal character expression. Adjusting turbidity, adapting temperature, yeast nutrition and the choice of yeast will greatly impact your wine style.</p> <p><u>Mineral, Fresh, Vibrant</u></p> <ul style="list-style-type: none"> - Turbidity: 250-300 NTU, Temperature: 64-70°F - Excellence FTH at 20 g/hL to produce thiolic, citrus, fresh wines with crisp mouthfeel. - OptiThiols® at 30 g/hL to stimulate thiolic compounds production and increase wine's antioxidant potential. - OptiEsters at 10 g/hL to promote the production of ethylesters and enhance floral characters <p><u>Terpenes, Fruity, Floral</u></p> <ul style="list-style-type: none"> - Turbidity: 150 NTU, Temperature: 55-58°F - Excellence STR at 20 g/hL to produce fruity, floral, fresh wines with complexity. - OptiThiols® at 10 g/hL to stimulate thiolic compounds production and increase wine's antioxidant potential. - OptiEsters at 30 g/hL to promote the production of ethylesters and enhance floral characters. <p>Rehydrate yeast with OenoStim at 25 g/hL to reinforce yeast activity, increase aromatic production and optimize grape expression.</p> <p>Ensure good yeast nutrition and limit off-flavors production with Optiflore O® at 40 g/hL (complete organic nutrient based on inactivated yeast). If YAN is low, consider adding OptiFerm at 20-40 g/hL at 1/3 of the fermentation.</p> <p>To improve mouthfeel, increase roundness and color stability, add Natur'Soft at 20 g/hL (yeast derivatives rich in mannoproteins) toward the end of fermentation.</p> <p>For protein stability improvement, add 20-40 g/hL of Bentosol Poudre during fermentation.</p> |
| <p>AGEING</p> | <p>Once AF completed: rack off gross lees after fermentation using inert gas. SO₂ 3-4 g/hL post fermentation.</p> <p>Aroma Protect at 15 g/hL to maintain wine freshness, protect from oxidation, lower redox potential and increase natural wine resistance to oxidation.</p> <p>Tan&Sense Volume at 0.5 g/hL (pure untoasted oak tannins) every racking to protect from oxidation, regulate redox potential and scavenge oxygen radicals and give some roundness to wine.</p> <p>KillBrett at 4 g/hL to prevent any microbial development, prevent MLF and protect wine from spoilage.</p> |