
ROSE WINES STYLES

Rosé wines are defined by their color and their simplicity, elegance and freshness. The production of rosés is delicate and requires controlled winemaking from harvest through bottling.

- Work with healthy grapes.
- Pre-fermentation steps are the most important to build wine potential
- Control of oxidations all along the process is essential: limit transfer, use inert gas, use anti-oxidant, anti-oxidasic agents and work with appropriate equipment.

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 SO₂ on grapes. It protects grapes/juice from microbial contamination during transport and processing, does not inhibit *Saccharomyces cerevisiae*, and reduces SO₂ combining compounds production, thus increasing SO₂ efficiency. Excellence B-nature can be added directly to grapes, without rehydration. Simply sprinkle the yeast on the top of the grapes at picking.

Tanin gallique a l'alcool – pure gallic tannin, developed for whites and roses, to scavenge oxygen radicals and inhibit oxidative enzymes such as laccase and PPO. It protects grapes and juice from oxidation. It has strong affinity with proteins, improving protein stability, thus reducing the needs of bentonite on wine. Tannin Gallique a l'alcool can be added directly on grapes or in juice. Simply sprinkle it on the top of the grapes at picking.

GreenFine Must – Pure pea protein, vegan, allergen-free fining agent used to prevent and treat oxidation. It helps preventing and eliminating oxidation by removing phenolic compounds and yellow shades from musts. GreenFine® Must is a clarifying agent that gives rapid and compact sedimentation. It is a versatile alternative to casein, gelatin and PVPP.

Polymix Natur' – PVPP, Yeast extracts, Bentonite. Vegan, allergen free fining agent focused on removing oxidized and easily oxidizable phenolic compounds. Polymix Natur' treats and prevents oxidation, improves oxidative stability, wine expression and elongates wine shelf life. We recommend using Polymix Natur' at juice stage, in prevention. It can also be used during fermentation and on wine during ageing.

Aroma Protect - inactivated yeasts, naturally rich in glutathione, a natural antioxidant, sulfurous tripeptide with great reductive power. When used during ageing, Aroma Protect® gives immediate protection against the oxidative mechanisms, releasing glutathione (GSH) into the wine, significantly slowing down oxidation phenomena.

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.

<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>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> <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>OPTION: SO₂ 3-4 g/hL at picking or during fruit processing.</p>
<p>MACERATION / 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>Press program should allow a slow increase in pressure with minimum rotations (Cremant cycle). Press fractions separation: press cut around 1 bar.</p>
<p>CLARIFICATION</p>	<p>Fast and effective clarification to protect aromatic precursors and color from oxidation, use Oenozym Clar at 1-3 mL/hL, in the press pan. This step is specially recommended for "hard to settle" grape varieties</p> <p>Fining is essential to eliminate oxidized and oxidable phenolic compounds and stabilize wine. GreenFine Must and Polymix Natur' both will treat and prevent oxidation, improve oxidative stability, wine expression and elongates wine shelf life. For gentler fining, more focused on 'yellow' color removal, choose the GreenFine Must. To eliminate more 'red' color chose Polymix Natur.</p> <ul style="list-style-type: none"> - Low pressure fractions: Polymix Natur' or GreenFine Must at 20 g/hL - Hard press fractions: Polymix Natur' or Greenfine X-Press at 40 g/hL <p>Turbidity: 200-250 NTU to optimize thiols production, ~ 100 NTU to promote esters production</p>
<p>ALCOHOLIC FERMENTATION</p>	<p>Fermentation temperature changes yeast metabolism and enzymatic activities: Low temperatures (53-57°F) promote esters production, while higher temperatures (60-64°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>Tropical, Complex, Round</u></p> <ul style="list-style-type: none"> - Turbidity: 250-300 NTU, Temperature: 64-70°F - Excellence TXL at 20 g/hL to produce complex aromatic profile with round 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).</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>

AGEING

Once AF completed: rack off gross lees after fermentation. Use inert gas during transfer.

Aroma Protect at 15 g/hL to maintain wine freshness, protect from oxidation, lower redox potential and increase natural wine resistance to oxidation.

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.

KillBrett at 4 g/hL to prevent any microbial development, prevent MLF and protect wine from spoilage.

SO₂ 3-4 g/hL post fermentation to stabilize wine from oxidation.