

## TERPENES – WHITES/ROSES

Terpenes and C13-norisoprenoids are compounds that are naturally present in grapes and contribute to the varietal aroma of wines. They are largely found in wines in their odorless form, as glycosylated precursors (linked to sugar molecules). Grape varieties rich in terpenes and nor-isoprenoids: Muscat, Viognier, Riesling, Pinot Gris, Gewurztraminer, Müller Thürgau, Albariño, Muscadelle, Chardonnay, Auxerrois, Chasselas and Chenin Blanc.

### TERPENES WHITES/ROSES – WINEMAKING GUIDELINES

<b>HARVEST AND GRAPE TRANSPORT</b>	<p>Work fast, at low temperature and protect from oxygen with inert gas.</p> <p><b>Excellence B-Nature</b> at 30-50 g/ton, sprinkle directly on grapes, as soon as possible after picking to prevent any microbial contamination and spoilage.</p> <p>Optional: SO<sub>2</sub> at 2-4 g/hL, at picking to protect grapes from oxidation and microbial spoilage</p>
<b>MACERATION / PRESSING</b>	<p><b>Oenzym Crush White</b> at 25 mL/ton, on grapes, at press filling to improve aromas 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. Press fractions separation: press cut to be decided by tasting, conductivity or pH increase.</p>
<b>CLARIFICATION</b>	<p>Fining is essential to eliminate oxidized and oxidable phenolic compounds and stabilize wine.</p> <ul style="list-style-type: none"> <li>○ Low pressure fractions: <b>Polymix Natur'</b> at 10 g/hL</li> <li>○ Hard press fractions: <b>Polymix Natur'</b> at 30 g/hL</li> </ul>
<b>ALCOHOLIC FERMENTATION</b>	<p>Turbidity: 100-150 NTU</p> <p>Temperature: 55-58°F</p> <p><b>Excellence STR</b> at 20 g/hL to produce fruity, floral, fresh wines with complexity.</p> <p><b>OptiEsters</b> at 20-30 g/hL to promote the production of ethylesters and enhance floral characters.</p> <p>Rehydrate yeast with <b>OenoStim</b> 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 <b>Optiflore O®</b> at 40 g/hL (complete organic nutrient based on inactivated yeast).</p> <p>AT 1/3 FERMENTATION</p> <p>If low initial YAN (&lt;150), add 20-30 g/hL of <b>OptiFerm</b> (ammonium salts and vitamin B1).</p> <p>For protein stability: 10-40 g/hL of <b>Bentosol Poudre</b></p> <p>AT END OF FERMENTATION</p> <p>Add 3 g/hL <b>Oenzym FW</b>, pectinase with B-glycosidase activity, to express varietal aromas and increase aromatic intensity and freshness.</p>
<b>MLF (if desired)</b>	<p>Co-inoculation - recommended: add <b>Oeno1</b> at 1g/hL, 1 day after AF starts to keep fresh, fruity profile.</p> <p>Sequential inoculation: add <b>Oeno1</b> at 1g/hL after AF is completed for more complex profile.</p>
<b>AGEING</b>	<p>Once AF and MLF completed: rack off gross lees after fermentation. Use inert gas during transfer.</p> <p><b>Aroma Protect</b> at 10-20 g/hL to reduce redox potential and increase natural wine resistance to oxidation.</p> <p><b>KillBrett</b> at 4 g/hL to prevent any microbial development and protect wine from spoilage.</p>