Solutions for winemaking
LAMOTHE-ABIET

WINEMAKING GUIDELINES

NO RESTART - ZINFANDEL

This protocol focus on Zinfandel can be a difficult variety to deal with, especially regarding fermentation management. To prevent stuck or sluggish fermentation, often due to sugar release from raisin during fermentation, high alcohol content, we propose a specific “no restart” protocol. It consists in focusing on yeast preparation to improve their resistance to stress, and a second inoculation with a fructophilic yeast to ensure completion of sugar

HARVEST AND GRAPE TRANSPORT	**Pro Tanin R, 150-180 g/ton**, at picking or during fruit processing to protect from oxidation and inhibit oxidative enzymes. **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, and free-run yield. It will also improve clarification and wine filterability.
ALCOHOLIC FERMENTATION	Fresh, Fruity, Soft and Balanced mouthfeel - Temperature: 72-80°F - **Excellence DS at 20 g/hL** to produce fruity, fresh and delicate aroamtic profile with smooth structure. - **OptiEsters at 20 g/hL** to promote the production of ethylesters and enhance fresh, fruity and floral characters. Elegant, Terroir driven, Powerful and Structured Mouthfeel - Temperature: 85-90°F - **Excellence XR at 20 g/hL** to produce powerful, structured, and elegant wine. - **OptiEsters at 20 g/hL** to promote the production of ethylesters and enhance fresh, fruity and floral characters. Rehydrate yeast with **OenoStim at 30 g/hL** to reinforce yeast activity, increase aromatic production and optimize grape expression.
	AT 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). **150 -180 g/ton of Softan Vinification** (catechins and plant polysaccharides) to encourage the stabilization of anthocyanins via co-pigmentation and condensation and protect anthocyanins.
	AT 18 BRIX Add **20-30 g/hL of OptiFerm** (ammonium salts and vitamin B1) at 1/3 of fermentation. **180 g/ton Natur’Soft** to stabilize color, fill mid palate, balance acidity and increase wine volume.
	AT 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.
PRESSING	Press when dry or extraction is desired. Separate Free Run from press fractions and check RS and Brix. *Optional:* **10 g/hL Vinitan Advance** to free run to reinforce wine structure and oxidation resistance and improve color stabilization.
MLF	Sequential inoculation: add **Oeno1 at 1g/hL** after 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. *Optional:* **Aroma Protect at 15 g/hL** to reduce redox potential and increase natural wine resistance to oxidation. **Tan&Sense Volume at 1 g/hL** every racking to protect from oxidation and scavenge oxygen radicals.