

CHALLENGES 2022 – HIGH VOLATILE ACIDITY IN WINES

2022 was a very challenging vintage for most of us... We heard many winemakers' concerns about high Volatile Acidity (VA) on wines after fermentation, especially in press fractions. We have put together some solutions to help you manage VA, prevent any increase, and rebuild the wine profile after physical treatment.

How to Manage VA During Ageing

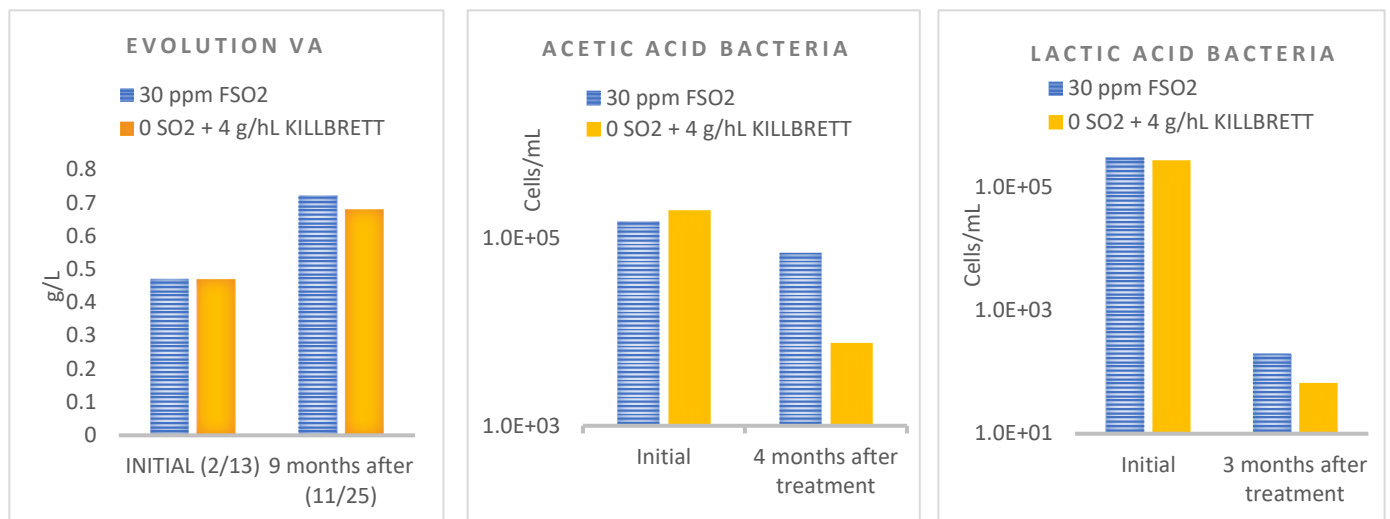
1- The first step after AF and MLF is to make sure there is **no microbial contamination and prevent any risks of it**. We recommend using **KILLBRETT®**, a pure chitosan with a wide spectrum anti-microbial effect.

Chitosan is a polysaccharide with a powerful and broad spectrum anti-microbial action. It eliminates and prevents the contamination of Brettanomyces, Lactic Acid Bacteria, Acetic Acid Bacteria, and some non-Saccharomyces yeasts. KILLBRETT® is a **pure chitosan fining agent**, vegan and allergen-free, with 100 % fungal origin. With a pure natural formulation, KILLBRETT® is easy-to-use and efficient at very low dosage, limiting organoleptic impact on the wines.

Applications:

- **Preventive** - Add 4 g/hL of KILLBRETT® to prevent any spoilage microbe's development. The anti-microbial effect of KILLBRETT® lasts **about 4 months** in contact with wine. Racking is not necessary when KILLBRETT® is used in a preventive and low dosage.
- **Curative** - in case of microbial contamination - First we recommend racking the wine off lees. During the racking, add KILLBRETT® at 6-8 g/hL. After a week of settling, rack wine back to cleaned barrels or tank. Add 2 g/hL of KILLBRETT® as preventive.

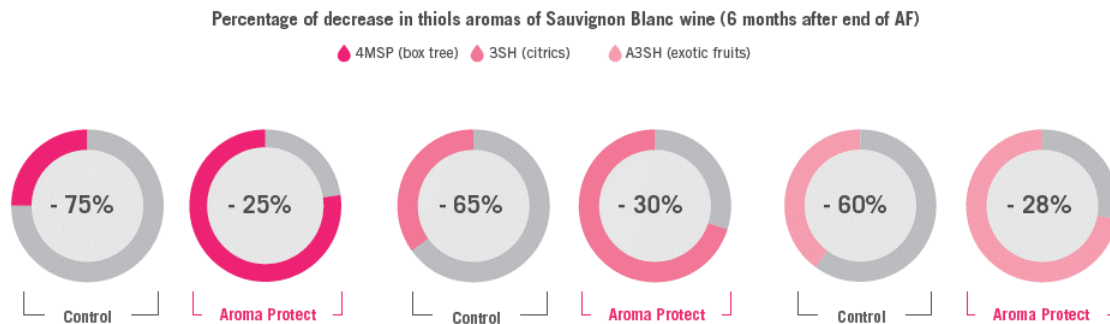
Microbial and VA evolution on Pinot Noir during Ageing. Trial: 30 ppm FSO₂, 0 SO₂ + 4 g/hL KILLBRETT



KILLBRETT is more effective than 30 ppm of Free SO₂ in preventing the increase of VA during ageing.
KILLBRETT reduces the population of acetic acid bacteria and lactic acid bacteria.

2- The second step is to **lower and stabilize the redox potential of the wine and to improve its antioxidant protection**. The idea is to prevent oxidation, limit microbial activities and prevent further increase in VA. At this stage of the wine process, we recommend using:

- **AROMA PROTECT**, a yeast derivatives rich in Glutathione (GSH). AROMA PROTECT has a strong reductor power, it reduces the redox potential and protects from further oxidation. We recommend about 15-20 g/hL.



- **TAN & SENSE VOLUME**, an untoasted oak tannin with a high oxygen radical scavenging effect and capable of buffering and stabilizing the redox potential over time. We recommend 1 g/hL at any transfers, movements, racking, ...

Rebuild Your Wine After a VA Removal Treatment.

1- In case of very high VA in the wine, physical treatment may be an option to reduce it. These treatments are very effective but can have a negative impact on the wine profile, resulting in a leaner, thinner, unbalanced wine with little resistance to oxidation. We strongly recommend using:

- Yeast derivatives rich in mannoproteins such as **NATUR'SOFT** to 'replace' natural lees, improve mouthfeel and wine stability. We recommend about 10-20 g/hL.
- Skin tannins such as **VINITAN ADVANCE** to improve ageing potential, protect from oxidation, and re-establish structure and balance. We recommend an addition of 2-3 g/hL.
- **AROMA PROTECT** at 15 g/hL to stabilize the redox potential of the wine and improve antioxidant resistance of the wine.

2- We are here for you to work hand in hand on the finalization of your wines!

To rebalance, correct the mouthfeel of your wine and add a little twist, we are happy to taste your wines together and set up bench trials with our finishing solutions.

Don't hesitate to ask us for samples of our finishing kit or send us sample of your wine! [Contact Us.](#)

