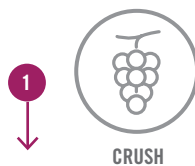


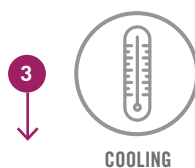
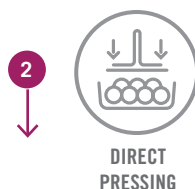
ROSÉ WINE IN THE **AMYLIC** STYLE VIA DIRECT PRESSING

TASTING NOTES: Candy, sweet, confectionery and bonbon.

All red varieties, except Pinotage.



Add **RAPIDASE® EXTRA PRESS** as early as possible on grapes at 2 - 3 ml/100 kg to increase juice yields and allow for softer and shorter pressing cycles.



Add **RAPIDASE® FLOTATION** as early as possible after pressing at 1 - 3 ml/hL to reduce flotation time and increase migration of solid particles



50-80 NTU

Add **RAPIDASE® CLEAR** for settling, more compact lees and clearer must.

> 13°C: 1 - 2 ml/hL

10 - 12°C: 2 - 3 ml/hL

< 6 hours of settling: 3 - 4 ml/hL

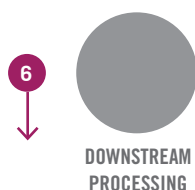
Rehydrate yeast in **ANCHORFERM** at 20 g/hL to increase yeast viability during fermentation and stimulate growth and metabolism.

Inoculate for AF with **ANCHOR VIN 13** at 20 g/hL.



13 - 16°C

Add **ANCHOR NUTRIVIN** (complex yeast nutrient) 2 - 3 days after the start of the AF at 20 g/hL and future dosages as needed.



Add **FINAL TOUCH® TONIC** at 20 - 40 ml/hL to produce fruitier, fresher, more aromatic wines and reduce bitterness.

Add **CLARISTAR®** at the recommended dosage based on the analysis performed by Anchor Oenology to ensure tartrate stability in all Rosé wines.

