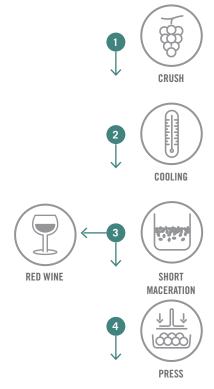
ROSÉ WINE IN THE **RED BERRY STYLE** VIA SAIGNÉE (BLEEDING)

TASTING NOTES: Red fruit, cherry, raspberry, redcurrent, pomegranate, smooth, some black fruits, roundness. All red varieties, except Pinotage.



Add RAPIDASE® EXTRA COLOR as early as possible during maceration at 2 - 4 g/100 kg for targeted extraction of colour and polyphenols.

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





CLARIFICATION (Settling of floatation)

80 -150 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

Add **NATUFERM® PURE** at 20 - 30 g/hL, for a unique formulation rich in available amino nitrogen to promote a healthy yeast population and the yeast production of aromatic esters. AND

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





ALCOHOLIC FERMENTATION

18 - 22°C

Inoculate with **ANCHOR NT 116** (20 g/hL) if Scott'Tan FT Rouge Berry will be used. Add **SCOTT'TAN FT ROUGE BERRY**

(2 - 15 g/hL) 24 - 48 hours after inoculation. OR

Inoculate for AF with **FERMIVIN® XL** at 30 g/hL for softer, fruity and smooth wines with red and black fruits and round mouthfeel.
OR

Inoculate for AF with **ANCHOR ALCHEMY IV** at 30 g/hL for intense red fruit production.





DOWNSTREAM PROCESSING

Add **FINAL TOUCH® TONIC** at 20 - 40 ml/hL to preserve the longevity of the aroma compounds and enhance the mouthfeel properties.

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





BOTTLING