## ROSÉ WINE IN THE THIOL STYLE VIA MACERATION

TASTING NOTES: Tropical fruit and citrus aroma good mouthfeel, white flesh fruit aromas like peach. Cabernet Sauvignon, Merlot and Shiraz.





CRUSH





COOLING





SHORT Maceration





Add RAPIDASE® EXPRESSION AROMA

as early as possible during maceration at 2 - 4 g/100 kg for the enhanced extraction of aroma precursors.

Add RAPIDASE® FLOTATION as early as possible after pressing at 1 - 3 ml/hL to reduce flotation

time and increase migration of solid particles.

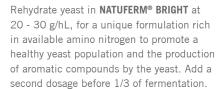




CLARIFICATION (Settling or flotation)

## 30-60 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







ALCOHOLIC FERMENTATION

## 14 -19°C

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

Inoculate for AF with **FERMIVIN® 4F9** at 30 g/hL. For the fermentation of cold musts. Produces wines that have a long finish, with grapefruit, stone fruits and tropical fruit flavours.

Inoculate for AF with **ANCHOR EXOTICS NOVELLO** at 30 g/hL. Produces wines that are fresh and fruity with aromas of grapefruit, guava and granadella.





**PROCESSING** 

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Add **FINAL TOUCH® TONIC** at 20 - 40 ml/hL to produce more aromatic intensity, citrus fruit, freshness and minerality.

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



