

PROTOCOL | Managing rot in the cellar

WHITE & ROSÉ WINE

GOAL

Juice from challenging harvest conditions that is prone to rot, is even more sensitive to oxidation.

The goal is to clarify the juice as clearly as possible and as fast as possible.

1. Early addition of SO₂ is very important to slow down the enzymatic activity (laccase, tyrosinase).
2. The timing of enzyme addition: adapt according to SO₂ usage.



3. Use concentrated fining agents:



SETTLING

OR

FLOTATION
(best option)

COLORPROTECT V MES

Q'upXC

ACTICARBONE ENO

BENT'UP



ALCOHOLIC FERMENTATION

Inoculate the yeast as soon as possible after clarification to protect against undesirable microorganisms (*Botrytis*).

COLORPROTECT V MES



NUTRITION

Add a complex nutrient, to adjust any vitamin deficiencies caused by *Botrytis*.

ACTIVIT

OR

Nutrivin
Super

RED WINE

GOAL

Extract the required colour and polyphenols, whilst limiting unwanted compounds and contamination.



THERMOVINIFICATION

It is best practice to destroy unwanted enzymatic activity. If not possible, then:



CRUSH AND DESTEM

Process the grapes with the following considerations:

1. Use a high level of SO₂ (70 - 100 mg/hL).
2. Avoid the use of maceration enzymes.



ALCOHOLIC FERMENTATION

3. Inoculate with the yeast as early as possible.



MACERATION

4. Rather reduce extraction and compensate with:

TANIN SR

5. No post fermentation maceration to avoid the extraction of unwanted solids (consider ageing and finishing tannins after fermentation).



MALOLACTIC FERMENTATION

6. Co-inoculated MLF eliminates the spoilage window after the end of alcoholic fermentation.
7. Fine the wine immediately after the completion of AF and MLF to protect the wine against oxidation.

FYNE