

# ALCOHOLIC FERMENTATION RESTART PROTOCOL

For 100 hL of wine in stuck AF

## PRELIMINARY OPERATION ON STUCK WINE

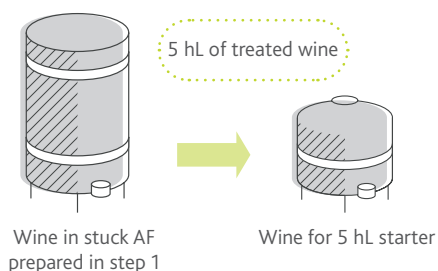
- Rack/centrifuge avoiding air.
- Adjust wine temperature to 20°C (68°F).
- Adjust SO<sub>2</sub> at 1 - 2 g/hL (10 - 20 ppm).
- Add: → For white wines: **BI-ACTIV™**: 40 g/hL (400 ppm).  
→ For red wines: **OENOCCELL™**: 40 g/hL (400 ppm).
- Mix wine anaerobically every 12 hours for 24 hours (minimum).
- Move on to step 2.



## PREPARATION OF THE YEAST INOCULUM

### 2.1. Preparation of the wine for the yeast inoculum

- Take 5 hL of the volume of the treated stuck wine from step 1.
- Adjust the alcohol to 8%, the sugar content to 20 g/L and the temperature to 20°C (68°F).
- Add **THIAZOTE™ PH**: 20 g/hL (200 ppm) to this volume of wine and mix thoroughly.



### 2.2. Yeast preparation

- Prepare 60 L of water at 40°C (104°F).
- Add the yeast rehydration nutrient **SUPERSTART™ SPARK** or **SUPERSTART™ ROUGE**: 30 g/hL (300 ppm) of the volume of wine to be treated, then homogenise.
- Add **ACTIFLORE™ B0213**: 30 g/hL (300 ppm) of the volume of wine to be treated, then homogenise.



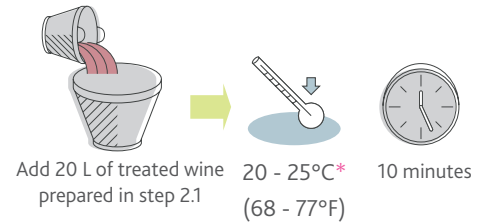
- Wait 20 minutes, then homogenise.



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- Add the 20 L of treated wine from step 2-1 immediately.
- Wait 10 minutes, let cool to 20°C (68°F) and maintain the temperature between 20 - 25°C (68 - 77°F).
- The total time of the yeast rehydration must not exceed 45 minutes.

*\*Check with a thermometer.*



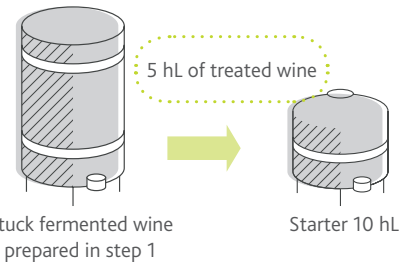
## 2.3. Acclimatation of the yeast preparation

- Add the yeast preparation (Step 2.2) to the prepared wine for the yeast inoculum (step 2.1).
- Measure the Brix and maintain the inoculum at 20°C (68°F) with aeration until 0.5°Brix (avoid the total exhaustion of sugars in the inoculum and a fall in the yeast activity). Aerate as soon as AF starts.
- Double the volume with treated wine (step 1), maintain temperature at 20°C (68°F).
- Measure the Brix and maintain again the inoculum at 20°C (68°F) until 0.5°Brix. Aerate again when fermentation becomes active.



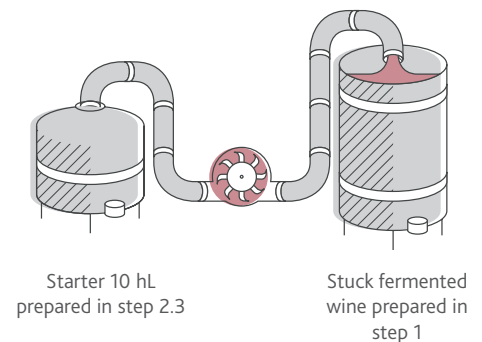
Starter 5 hL prepared in step 2.1

Double the volume when density = 0.5° Brix



## INCORPORATION OF YEAST INOCULUM IN THE TANK

- Add the yeast inoculum to the treated wine (step 1), maintain at 20°C (68°F).
- Add 30 g/hL (300 ppm) of NUTRISTART™ ORG to the total volume of the tank to the treated wine (Step 1).



### Decision Making Tool

Discover our RESTARTING FERMENTATION (AF) DMT on our website, in the LAFFORT & YOU section.

