

Winemaking Protocol for Big Structured Reds

Maceration Enzyme Treatment

Pectolytic enzymes for efficient color and tannin extraction from grape skins. Allows for earlier pressing, higher pressing yields, and more efficient post fermentation settling and filtration period.

LAFASE™ HE GRAND CRU

Granulate option
Dosage: 30 g/ton



Add to must at destemming.

LAFASE™ XL EXTRACTION

Liquid option
Dosage: 30 mL/ton

Fermentation Tannin - Protection & Structure

Helps prevent oxidation, preserving aromatic profile. Eliminate oxidized phenolics, prevent browning during barrel aging and remove bitterness.

TANIN VR SUPRA™

Fermentation tannin, blend of skin, seed, and wood tannins. For enhancing structure, stabilizing color, and inhibiting oxidative enzymes (laccase) from mold infection.

Dosage: 200 - 400 ppm



Add to must at first tank mixing.

TANIN VR COLOR™

Fermentation tannin, high in catechin tannin specific for stabilizing coloring matter. Contributes to overall structure and balance of the wine.

Dosage: 200 - 400 ppm



Add during first 1/3rd of fermentation.

Yeast Choice (200 - 300 ppm)

ZYMAFLORE™ FX10

Modern

High polysaccharide production contributes to midpalate length, masks green character, and preserves fruit.

Alc. Tol.: 16%, Temp: 68 - 95°F

ZYMAFLORE™ XPURE

Finesse

Aromatic purity, low production of negative sulfur compounds, good mouthfeel with notes of cherry & blackberry.

Alc. Tol.: 16%, Temp: 59 - 86°F

ZYMAFLORE™ F15

Terroir

Produces fruity, well balanced wines. High glycerol production for increased mid palate weight.

Enhances darker fruit characters. Alc. Tol.: 16%, Temp: 68 - 90°F

Yeast Rehydration

SUPERSTART™ ROUGE

Yeast rehydration nutrient rich in sterols to help build healthy yeast membranes for greater temperature and alcohol resistance. Timing: dissolve in yeast rehydration water at 104°F before adding yeast.

Dosage: 200 - 300 ppm

Fermentation Nutrition

THIAZOTE™ PH

Diammonium phosphate (DAP) and thiamine. Dosage: 100 - 500 ppm

NUTRISTART™

Complex yeast nutrient, organic nitrogen, DAP and thiamine. Dosage: 200 - 600 ppm

NUTRISTART™ ORG

100% organic nitrogen from yeast origin. Dosage: 300 - 600 ppm

Building Mouthfeel - Hsp 12 Peptide

OENOLEES™

Specific preparation of yeast cell walls for eliminating bitterness and adding perception of sweetness (Hsp12 peptide). Will enhance mouthfeel, giving rich *sur lie* aging character. Timing: add at any time during or post fermentation.

Dosage: 200 - 300 ppm