

Winemaking Protocol for Fruit Forward Reds

Maceration Enzyme Treatment

Pectolytic enzymes for efficient aroma, color and tannin extraction from grape skins. Increases pressing yields and aids in more efficient post fermentation settling and filtration.

LAFASE™ FRUIT

Granulate option
Dosage: 30 g/ton



Add to must at destemmer.

LAFASE™ XL EXTRACTION

Liquid option
Dosage: 20 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™ ELEGANCE

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™ RX60

Modern

Very high aroma production. Raspberry, blueberry & blackberry. Excellent fermentation kinetics. Alc. Tol.: 16.5%, Temp: 68 – 86°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™ F83

Terroir

Isolated in Tuscany, high production of red fruits, and high glycerol production. Excellent choice for Mediterranean varieties. Alc. Tol.: 16.5%, Temp.: 68 - 86°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 the yeast..

Dosage: 200 - 300 ppm

Fermentation Nutrition

POWERLEES™ ROUGE

Inactivated yeast rich in mannoprotein and Hsp12 peptides, plus β - glucanase enzymes, to maximize mouthfeel and fruit flavors. Will give a perception of sweetness to the finished wine.

Timing: Add any time during fermentation or aging.

Dosage: 150 - 300 ppm

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