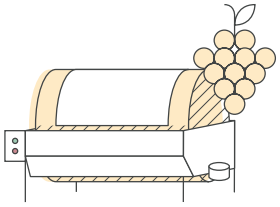
Thiol Optimization Protocol

1 Pressing



To limit harvest bruising and to maximize free-run yields, extract a maximum of juice at low pressures.
LAFAZYM™ PRESS (30 g/ton) **Or LAFASE™ XL PRESS** (30 mL/ton).

Flotation / Static Settling

2 In special conditions such as low maturity of the grapes, hard-to clarify grapes or in order to accelerate depectinization before flotation:

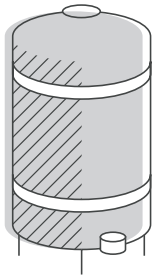
LAFAZYM™ 600XL ICE (0.5 - 1 mL/hL) on must after pressing.

2.2 Stabulation

Hold juice cold on juice lees for extended time to extract more aroma precursors from the juice solids.

See rosé protocol for more information on the "stabulation" process.

Enzyme: **LAFAZYM™ THIOLS**[+] (30 - 60 ppm) on must after racking and before yeasting.



3 Fermentation

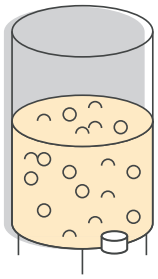
Yeasting

√ **ZYMAFLORE™ ALPHA:** non-*Saccharomyces* yeast to increase aromatic complexity (300 ppm).

√ **SUPERSTART™ BLANC & ROSÉ**: Enhances the overall yeast potential of aroma production and revelation. To be added to the Saccharomyces yeast rehydration water (200 ppm).

√ Thiol revealing yeast*: **ZYMAFLORE™ X5**, **ZYMAFLORE™ DELTA**, **ZYMAFLORE™ VL3** (200 ppm).

Inoculate the S.cerevisiae 24h to 72h after* **ZYMAFLORE™ ALPHA.



Nutrition

NUTRISTART™ AROM: complete nutrient (organic and mineral nitrogen), lifts the aromatic complexity. (200 - 600 ppm according to nitrogen needs).

LAFFORT & YOU
SHARED RESOURCES & EXPERTISE

Nutrition Decision-making tool please check our nutrition calculator online: www.laffort.com

Thiol Optimization Protocol

3 Fermentation

- **Fining during alcoholic fermentation (Add at 1/3 fermentation completion)**

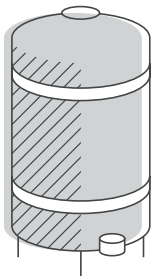
VEGECOLL™:
Vegetable protein (patatin) to prevent oxidation and eliminate oxidized phenolic compounds. (30 - 200 ppm on free-run juice; 200 - 300 ppm on press juice)

Or **POLYMUST™ ROSÉ**:
PVPP and vegetable protein (patatin) to preserve color and eliminate oxidized compounds (300 - 800 ppm).

Aromatic protection

FRESHAROM™: specific formulation of inactivated yeast with high protective power, rich in glutathione (200 - 300 ppm).

4 Aging



- **Enzyme**

LAFAZYM™ AROM (ß-glucosidase): strengthens the aromatic complexity and the thiol perception through the revelation of terpenes (20 ppm).