

Rosé wines are defined by their color and their simplicity, elegance and freshness. The production of rosés is delicate and requires controlled winemaking from harvest through bottling: oxygen control and winemaking products choices have a great impact on the wine style. There are many styles of rose wines, the most important point is to maintain coherence between wine color, wine aromas and mouthfeel.



These guidelines can be adapted according to characteristics on the harvest/state of the fermentation. Depending the results obtained from fermentations, maturation process will be created to best suit wine style desired.

Harvest and Grape transport

- Harvest for Rosé: base picking decisions on the balance between acidity and sugar.
- Protection against oxidation: enzymatic reactions are mainly responsible for oxidation in juice, causing loss of polyphenols, browning, production of vegetal characters and loss of varietal aromas. **Work fast, at low temperature and protect from oxygen with inert gas.**
- **SO₂ at 3-4 g/hL**, at picking or during fruit processing, to protect grapes from oxidation and microbial spoilage.

Maceration & Pressing

- Length and temperature of maceration to be adjusted with grape varieties, health conditions, and wine style.
- Protect from oxidation with **Bucher Inertys** presses or inert gas during press cycle (dry ice: 1-2 kg/ton).
- Press program should allow a slow increase in pressure with minimum rotations (Cremant cycle).
- Press fractions separation: press cut to be decided by tasting, conductivity or pH increase and color change
- **Oenozym Crush White at 15-20 mL/ton**, at press filling to improve aroma and polysaccharide extraction, increase free run yield, improve clarification and wine filterability.

Clarification: Settling or Flotation

- **Fast and effective** clarification (overnight) to protect aromatic precursors and color from oxidation.
- Fining to eliminate oxidized and oxidable phenolic compounds
 - Free run and low pressure juices: 10 g/hL Polymix Natur
 - Hard press fractions: 20-50 g/hL **Polymix Natur'**
- Turbidity: 200-250 NTU to optimize thiols production, ~ 100 NTU to promote esters production.

Alcoholic fermentation

- Adjust juice acidity with malic and tartaric acid
- Fermentation temperature changes yeast metabolism and enzymatic activities: Low temperatures (53-57°F) promote esters production, while higher temperatures (60-64°F) increase varietal character expression.
- Enhance aromatic compounds production with choice of yeast nutrition:
 - **OptiThiols® at 30 g/hL** pre-inoculation to stimulate thiolic compounds production, protect must from oxidation and increase wine's antioxidant potential
 - **OptiEsters at 30 g/hL** during the first 1/3 of fermentation to increase the production of ethyl esters by yeast.
- Yeast choice will greatly impact wine style
 - **Excellence TXL at 20 g/hL** to produce complex aromatic profile with round and balanced mouthfeel
 - **Excellence STR at 20 g/hL** to produce fresh, fruity and expressive wines.
- Rehydrate yeast with **OenoStim at 20 g/hL** to reinforce yeast activity, limit fermentation risks, increase aromatic production and optimize grape expression.
- Ensure good yeast nutrition and reduce off-flavors production: **Optiflore O® at 40 g/hL** at inoculation. **OptiFerm** can also be added during the first 1/3 of fermentation, for grapes/must lacking in YAN.
- For protein stability improvement, add **10-40 g/hL of Bento Poudre** during fermentation

Rose wines styles

	FRUITY	PROVENCAL	'RESERVE'
Color			
Grape varieties	Syrah, Zinfandel, Malbec, Petite Syrah, Tempranillo, CS, Merlot, Cinsault	Grenache, Mourvedre, Syrah, CS, Merlot, PN, Carignan, Cinsault, Sangiovese	Grenache, Mourvedre, Syrah, CS, Merlot, PN, Carignan, Cinsault, Sangiovese
Crusher	SO ₂ Oenzym Crush White, 15-20 mL/hL	SO ₂ Oenzym Crush White, 15-20 mL/hL	SO ₂ Oenzym Crush White, 15-20 mL/hL
Maceration	Medium - Saignee	Short: 1-2 hours	Medium: 3-6 hours
Clarification	Polymix Natur', 20-40 g/hL	Polymix Natur', 20-40 g/hL	Polymix Natur', 20-40 g/hL
Turbidity	100 NTU	200-250 NTU	250 NTU
Fermentation Temperature	53-57°F	60-64°F at beginning 56-58°F after ½ fermentation	58-62°F
Yeast	Excellence STR	Excellence TXL	Excellence TXL
Nutrients	OptiEsters, 30 g/hL Optiflore O	OptiThiols, 30 g/hL Optiflore O	OptiThiols, 20 g/hL Optiflore O
1/3 fermentation	Natur' Soft OptiFerm if low YAN BentoPoudre, 10-30 g/hL	OptiFerm if low YAN BentoPoudre, 10-30 g/hL	Natur' Soft OptiFerm if low YAN BentoPoudre, 10-30 g/hL Tan& Sense Volume, 1-3 g/hL