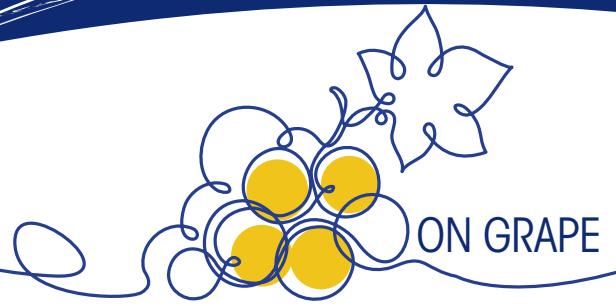


# TREATMENT PROTOCOL



## OENOVEGAN® Sweet Boosting Structure



### IMPORTANT

Take care to homogenize the tank well after each addition of OENOVEGAN® SBS, minimum pump over twice the total volume of the tank

### Harvest

Favor manual harvesting, if mechanical harvesting: use a double bottom trailer, separate the draining juice from the grapes and get rid of it.



### WHITE AND ROSÉ WINEMAKING PROCESS

#### DIRECT PRESSING

Clarify by depectinization as usual: **LYSIS® ULTRA** at 0.5 mL/hL, then settle or float to remove solids.

#### STEP 1

Use aromatic extraction enzyme **LYSIS® INTENSE** at 3 g/hL.

#### STEP 2

Add yeast **SELECTYS® LA FRUITÉE** or **SR** at 20 g/hL and nutrition **VIVACTIV® ARÔME** at 25 g/hL. Add **OENOVEGAN® SBS** at 10 g/hL, at the onset of fermentation. No need for racking.

#### STEP 3

If low YAN levels, add **VIVACTIV® PREMIER** at 25 g/hL 48 hours after yeast pitch, then **VIVACTIV® CONTROL** 25 g/hL at mid-fermentation.

#### STEP 4

Add **OENOVEGAN® SBS** at 10 g/hL. No need for racking.



### RED CLASSICAL WINEMAKING PROCESS

#### STEP 1

Vatting of the harvest, during the pumping over for the tank homogeneization, add **OENOVEGAN® SBS** at 20 g/hL. No racking, **OENOVEGAN® SBS** can remain throughout the alcoholic fermentation.

#### STEP 2

Add yeast **SELECTYS® ITALICA CR1** at 20 g/hL and nutrition **VIVACTIV® ARÔME/ VIVACTIV® PREMIER** at 25 g/hL. Add **OENOTANNIN STABRED** at 30 g/hL.

#### STEP 3

Finish AF in liquid phase and add **LYSIS® COULEUR** at 3 g/hL. After AF finished wait 10 days then rack, then add **OENOTANNIN PERFECT** at 10 g/hL (stabilizes up to 110 mg/L of anthocyanins).

#### STEP 4

For Micro-ox or Dynamic Infuseur process: Wait until MLF is complete then treat with **OENOVEGAN® SBS** at 20 g/hL. For Static process, no Micro-ox: add at anytime during the aging process.



Maximum legal  
dose for use: 20 to 40 g/hL

#### OENOVEGAN® SBS:

Disolve directly into small amount of wine prior to adding to full volume.

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# OENOVEGAN® SBS TRIAL

## GRENACHE & SYRAH

### HOMOGENIZED HARVEST / MUST GRENACHE / SYRAH

#### FILLING OF TANKS ON THE SAME DAY AS HARVEST

#### CONTROL

- Settling Enzyme addition: **LYSIS® ULTRA** at 0.6 mL/hL
- Tannin Addition: **OENOTANNIN STABRED** at 20 g/hL (fractional addition 2x10 g on harvest then mid-AF)
- Activating Nutrient: **VIVACTIV® ARÔME** at 25 g/hL
- Yeast: **SELECTYS® LA RAFFINÉE** at 20 g/hL
- AF Nutrient (48 hrs after yeast pitch): **VIVACTIV® CONTROL** at 25 g/hL

#### TRIAL

- Settling Enzyme addition: **LYSIS® ULTRA** at 0.6 mL/hL
- Tannin Addition: **OENOTANNIN STABRED** at 20 g/hL (fractional addition 2x10 g on harvest then mid-AF)
- Activating Nutrient: **VIVACTIV® ARÔME** at 25 g/hL
- Yeast: **SELECTYS® LA RAFFINÉE** at 20 g/hL
- AF Nutrient (48 hrs after yeast pitch): **VIVACTIV® CONTROL** at 25 g/hL
- Specialty: **OENOVEGAN® SBS** at 30 g/hL

#### COMMON OPERATIONS

#### Sample # C1

Empty tank & press - End of AF

Racking 24/48 hours after

Macro-OX: YES/NO

MLF

SO<sub>2</sub> addition post MLF

#### Sample # C2

#### Sample # T1

Empty tank & press - End of AF

Racking 24/48 hours after

Macro-OX: YES/NO

MLF

SO<sub>2</sub> addition post MLF

#### Sample # T2

1/3 Vol: 20 g/hL  
**OENOVEGAN® SBS**

#### Sample # C3

1/3 Vol: 20 g/hL  
**PHYLIA® EXEL**

#### Sample # C4

CONTROL

#### Sample # C5

1/3 Vol: 20 g/hL  
**OENOVEGAN® SBS**

#### Sample # T3

1/3 Vol: 20 g/hL  
**PHYLIA® EXEL**

#### Sample # T4

CONTROL

#### Sample # T5



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