



Seriously Rosé



KEYS STEPS DURING ROSÉ WINEMAKING

Protection against oxidation

To avoid the oxidation of polyphenols into quinones and to protect aromas, it is essential to implement all available techniques: **evaluation of good practices in wineries** (avoid air outlets, check the gaskets fittings,...), **rigorous process** and **use of inert gases**.

Refrigeration and cooling capacity

Cold conditions limit enzyme activity in terms of colour extraction and oxidation by polyphenol oxydases. It is therefore essential to **work on these pre-fermentation phases as quickly as possible at low temperature**.

Pressing

The objective for rosé wines that are pressed directly is **fast, qualitative release of juices** to obtain the best aromas without extracting colour. It is strongly recommended to use enzymes during the filling of the press.

Fermentation

The choice of yeast strain and nutrition both help direct and optimise the aromatic profile of a wine according to its objective.

Fining

Early fining of rosé wines, on must or during alcoholic fermentation, helps **act on the phenolic compounds that trap aromas**, and allows wine colour to develop and modify wine structure. An appropriate fining will help you produce high quality rosé wines.

Stabilisation

At the end of process, certain choices can alter the aromatic profile or colour of wines; there are stabilisation options that respect the wine.



The **LAFFORT®** team is available for any further information or advice. Do not hesitate to contact us!



LAFFORT

l'œnologie par nature



To each rosé a specific fining...

Our expertise in the field of fining products has allowed us to select a range of products adapted to each situation, allowing you to create great rose wines. The products can have a broader spectrum of action than the ones proposed below based on matrix's of wines to treat. For further advice please contact your **LAFFORT®** supplier or agent.

FINING

Objectives

Controlling colour intensity and refining the wine

Controlling oxidation

Recommendations

POLYMUST® NATURE

(Pea protein, calcium and sodium bentonite).
Effective clarification. Contributes to protein stabilisation.



POLYMUST® BLANC

Vegetal protein (pea), PVPP.
Eliminates oxidisable phenolic compounds.

POLYMUST® NATURE + CHARBON ACTIF LIQUIDE HP

Plant protein (pea), calcium and sodium bentonite + activated carbon.
Colour reduction. Colour stabilisation.



POLYMUST® ROSÉ

PVPP, vegetal protein (patatin, potato protein isolate).
Stabilises hue, reduces phenol acids.



VEGEFINE®

Vegetal proteins (patatins).
Significant action on oxidisable polyphenol.



POLYLACT®

(PVPP, potassium caseinate).
Inhibits browning.

STABILISATION

MICROCOL® ALPHA

Natural sodium bentonite respecting colour and aromas while also having good protein removal capacity.

MICROCOL® FT

Natural calcium-sodium bentonite, intended for protein stabilisation of wines during **tangential filtration**.

POLYTARTRYL® RANGE

Metatartaric acid – Inhibits crystallisation of potassium bitartrate.

MANNOSTAB® LIQUIDE 200

Natural mannoprotein for tartaric stabilisation of potassium salts.



Our seriously rosé selection...

ENZYMES

OPTIMISATION PROCESS

LAFAZYM® PRESS & LAFASE® XL PRESS

Pressing.

LAFASE® XL CLARIFICATION & LAFAZYM® 600 XL ICE

Clarification.

AROMATIC OPTIMISATION

LAFAZYM® THIOLS^[+]

Aromatic thiols revelation – Must and wines in fermentation

LAFAZYM® AROM

Terpene aroma revelation – End of AF and finished wines.

P Purified enzymes



YEASTS

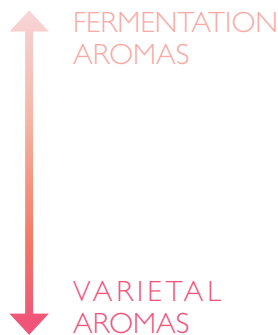
ACTIFLORE® ROSÉ

ZYMAFLORE® X16

ZYMAFLORE® X5

ZYMAFLORE® VLI

ZYMAFLORE® DELTA



NUTRIENTS

SUPERSTART® Blanc & rosé

Yeast rehydration product with a high vitamin and mineral content for optimising yeast metabolism throughout fermentation.

FRESHAROM®

Formulation rich in reductive metabolites promoting the assimilation of glutathione precursors, for the aromatic preservation of wines.

NUTRISTART® AROM, NUTRISTART® ORG & THIAZOTE®

Total nutrition – mixed, 100 % organic or mineral – to correct nitrogen deficiencies in must

