OENOFRANCE

RED WINE TRADITIONAL VINIFICATION
LOW SO_2 ORGANIC

NOP

Objective:
Oxidation prevention
and microbiological control

STEP	PRODUCT	DOSE	Composition	Properties
Harvest Hygiene Harvest Maturity Transport		T°C <18° C pH <3.5		**Prerequisite: must be perfect from the harvesting equipment to the winery.** **Very good state of health is imperative.** Harvesting at night or in the early morning. Avoid advanced maturity (µbio risk), low pH necessary.
Bioprotection (Add yeast bin or reception dock)	**SELECTYS® LA MARQUISE**	0.5 g/hl	*Saccharomyces galactose - (ex-bayanus)*	Medium occupied by the yeast used in AF producing very little SO_2.
or Biocontrol	**OENOVEGAN® MICRO**	3-10 g/hl	Chitosan	Curb the growth of spoilage microorganisms such as *Brettanomyces* (option).
Reception *Acidification (optional)*	Tartaric Acid	pH # 3.5		
Vat filling Vat inerting	CO_2 / Argon	Gas mat 40 cm	CO_2 / Ar (g)	
Homogenization	Pump-over	1 Vat volume		Homogenization.
Tannin treatment	**OENOTANNIN MIXTE MG**	20-40 g/hl	Chestnut tannins	Powerful antioxidant. Reaction with dissolved O_2 and polyphenol oxidases.
AF Yeasting (J)	**SELECTYS® LA MARQUISE**	20 g/hl	ADY	Secure fermentation. **Low SO_2 production in the absence of stress.** **Critical homogenization pump-over (µbio).** T° AF = 24-25°C then <25°C when d< 1020
Nutrition	**VIVACTIV® PREMIER**	20 g/hl	Yeast derivatives, AA, survival factors	Yeast acclimation, AF control and VA production. To be added in the leaven rehydration water. *If bioprotection: adjust the assimilable N_2 consumed by non Sacchs*
Mid-AF (option)	***VIVACTIV® CONTROLE***	*20 g/hl*	*Autolysates and yeast hulls*	*Difficult AF: detoxifies the medium, prevents AF from stopping and reactivates AF.*
Extraction (d>1000)	d>1040 pump-over d<1040 pump-over Or punching down before mid-AF	1 vol/d in 2X + O_2 0.5 vol /d in 2X (~~O_2~~) 1 to 2		Limit extraction to maintain freshness, fruitiness and colour. Limit vatting (enzyme treatment possible to reduce duration). Option: Oxygenation by clicker: 3 mg/l / 5-6 days + closed circuit pump-over.
~~**AF**~~ Vatting period	CO_2	1 X / day 1 to 2 weeks	CO_2 (g)	Prevents acetic sting. Other option: filling the tank. Duration to be limited according to: product target / tasting / risks.
Devatting	Controlled ventilation flows			Separation of lees, flows, presses. Possible additional racking (+48h). Pressing in clean presses to avoid herbaceous flavours.
MLF inoculation - Co-inoculation (AF D+1 or 2) if possible - **or end of AF** (If KTS AF)	**BACTELIA® CRESCENDO**	Kit dose / X hl	*Oenococcus oeni*	Choice of inoculation type to be pondered. Operates in difficult conditions (high alcoholic strength ..). Optimum T° = 18°C. Co-inoc: better control of *Brett* populations and acetaldehyde level. ~~**MLF**~~**: Possible sulfiting (low SO_2)** at the end of MLF + 7 days.
Ageing		[O_2]<0.4 mg/L		Controls dissolved O_2: CO_2 inerting + N_2 injection during transfers. Use oenological products without SO_2 => powders.
Tannin treatment	**OENOTANNIN VELVET**	10 g/hl	Seed tannin	Structures and protect the wine (dissolved O_2).
dissolved CO_2	**CO_2**	800 - 1000 mg/l	CO_2	Protection. Maintain [CO_2] > 800 mg/l and adjust (600 mg/l) before use.
Stabilization	**MFT**			µbio stabilization.
If µbio problem	**OENOVEGAN® MICRO**	3-10 g/hl	Chitosan	*Brettanomyces* population control (option).
Bottling				**Sulfiting (low SO_2). Early bottling during winter.**

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