



STEP	PRODUCT	DOSE	Composition	Properties
Harvest Hygiene Harvest Maturity Transport Bioprotection or Biocontrol	SELECTYS LA CROQUANTE or LA FRUITEE OENOVEGAN® MICRO	T°C # 14<18°C pH # 3,2<3,5 0,5 g/hl 7-10 g/hl 3-10 g/hl	Saccharomyces cerevisiae Chitosan	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 (ubio risk), low pH necessary. As soon as the juices are released => bioprotection. Medium occupied by the yeast used in AF producing very little SO ₂ . Inhibition of apiculate yeasts, Brett. Aromas and fullness. 0 fermentative capacity. Curb the growth of spoilage microorganisms such as Brettanomyces (option).
Reception Acidification Pressing Tannin treatment	Tartaric Acid OENOGAL	pH # 3,2 5 g/hl	Gallic tannins	Cycle should be as fast as possible. Limit press cake crumbling. Powerful antioxidant + action on polyphenol oxidases.
Cold static settling Enzyme treatment (o)* Fining flows Fining presses	Chilling LYSIS® UC PHYLIA® EPL	8-12°C 100 – 150 NTU 1-2 ml/hl 5 g/hl 12 g/hl	Pectinases EPL	Step must be as brief as possible (watch out for start of AF). Concentrated specific enzymes for fast clarification . Very good clarification. Fining of oxidized and oxidizable polyphenols respects raw material. Eliminates bitterness.
Flotation Enzyme treatment Fining	LYSIS® UC PHYLIA® EPL	2 ml/hl 5-10 g/hl	Pectinases EPL	Preferable clarification treatment (fast). Favours the rising and settling of the lees 'cap'.
Diwine® Racking Inerting	DIWINE® THIOL or AROME PHYLIA® AR CO₂	15-20 g/hl 30 g/hl (+)	PVP/PVI-based complex Yeast derivatives	Fining of phenol acids and metal ions (Fe, Cu) oxidation catalysts. Prevention of oxidation and longevity of wines. Reducing compounds (GSH, peptides) antioxidants: prevents color evolution and protects aromas and freshness. To be added quickly, as soon as the racking is finished (sequential addition preferable (+)): 20 g/hl on must then 10 g/hl after each racking / 40 g/hl max). Frequency: during each transfer and at the end of AF.
AF Yeasting Nutrition Oxygenation di-20 Mid-AF (option) End of AF / d<1000	SELECTYS LA CROQUANTE or LA FRUITEE VIVACTIV® PREMIER O₂ VIVACTIV® CONTROLE	20 g/hl 20 g/hl 8 mg/l 20 g/hl Full vat	ADY Yeast derivatives, AA, survival factors O ₂ (g) Autolysates and yeast hulls	Secure fermentation. Very low production of SO₂ (< 10 mg/l) and acetaldehyde. T° AF = 18°C / 20°C when d<1010 Yeast preparer, AF control and VA production. <u>To be added in the leaven rehydration water.</u> <i>If bioprotection: adjust the assimilable N₂ during sequential inoculation</i> Sterol biosynthesis, viability. Possibility of doubling the dose if high TAP Difficult AF: detoxifies the medium, prevents AF from stopping and reactivates AF. Prevents oxidation of wines.
potential MLF Co-inoculation (AF D+1 or 2)	Bactéla® Crescendo	Kit / X hl	Oenococcus oeni	Desirable to avoid the risk of MLF in the bottle. Operates in difficult conditions (TAV...). Optimum T° 16-18°C. Choice of inoculation type to be pondered.
End of AF Racking D+3 Ageing Tannin treatment dissolved CO ₂ Stabilization ubio Problem	Oenotannin Velvet CO₂ MFT or flash pasto OENOVEGAN® MICRO	[O ₂] < 0,4 mg/l 5 g/hl 800-1000 mg/l 3-10 g/hl	Seed tannins CO ₂ Chitosan	Controls dissolved O ₂ : CO ₂ inerting + N ₂ injection during transfers. Sulfiting if necessary (low SO₂). Use oenological products without SO ₂ => powders. Structures and protects the wine (O₂). Protection. Maintain [CO ₂] > 800 mg/l. ubio stabilization. Pay attention to organoleptic impact pasteurization. Brettanomyces population control (option).

For " 0 added sulfites " vinification, use powders formulations