



BLUEBERRY WINE SOLID PHASE

FRUIT PROCESSING

- Sort the berries.
- If the fruit is fresh (no prior freezing), add **LAFAZYM™ PRESS** enzyme (3 g / 100 kg of fruit) before crushing or grinding.

VINIFICATION

- Stabilise the colour with **TANIN VR COLOR™** (20 g/hL). This also helps to protect and improve the structure of the wine.
- Prepare the starter for the alcoholic fermentation with yeast preparation additive **SUPERSTART™ ROUGE** (20 g/hL):

- **ACTIFLORE™ F33** (20 g/hL) or → **ZYMAFLORE™ RX60** (20 g/hL)
Robust fermentation kinetics even at Aromatic, fresh and well-structured wine.
low temperatures.

- For good fermentation kinetics, adjust the assimilable nitrogen to 200 mg N/L with:

- **NUTRISTART™ ORG** (20 g/hL) and/ → **THIAZOTE™ PH**
Complex nutrition, rich in amino acids or Mineral nutrition and vitamin B1 – Add
and vitamins. when density has dropped 30 points.



Find Out More

See our Yeast nutrition DMT on our website, in the LAFFORT & YOU area.



FRUIT PROCESSING: DEPENDING ON THE REQUIRED STYLE

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| <p>Increase the impression of sweetness</p> <p>→ OENOLEES™ (15 g/hL)
at the end of alcoholic fermentation in addition to lees stirring.</p> | <p>Durably protect the colour</p> <p>→ TAN'CORT™ GRAND CRU (2 - 5 g/hL)
After the alcoholic fermentation, to fix the colour and improve the structure.</p> | <p>Protection against oxidation</p> <p>→ POWERLEES™ LIFE (20 g/hL)
At the end of AF and throughout ageing. Several additions can be made if the wine stays in tank for a long time.</p> |
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Practical Advice

For oak ageing, think of **NOBILE®**, a success story for blueberry wine.

- **NOBILE® BLOCK XBASE** (2 g/L) + **NOBILE® BLOCK DIVINE** (1 g/L)