FRUIT WINE

CHERRY WINE

GRINDING (WITHOUT STONES) AND MACERATION

- Sort, pit and crush the cherries.
- BIOProtection with **ZYMAFLORE™ EGIDE**^{TDMP} (2 - 5 g/hL) depending on the microbiological load and to protect against oxidation. Spray on the fruit as soon as it arrives (or on filling the tank).
  Optionally, spray on equipment to limit contamination over a day of picking.
- Add **EXTRACLEAR™** enzyme (4 - 6 mL/hL) to reduce the viscosity and extract the juice as quickly as possible.
- Option : add **LAFAZYM™ 600 XL**^{ICE} (2 mL/hL) 12 hours later, to clarify the juice and optimise maceration.

VINIFICATION

- Stabilise the colour with **TANIN VR COLOR™** (20 g/hL). This also helps to protect and improve the structure of the wine.
- **Option :** BIOAcidification : inoculate with **ZYMAFLORE™ OMEGA**^{LT} (20 g/hL) combined with the *Saccharomyces cerevisiae* strain of choice.
- Prepare the starter for the alcoholic fermentation with yeast preparation additive **SUPERSTART™ ROUGE** (20 g/hL):

➔ **ACTIFLORE™ F33** (20 g/hL)
Robust fermentation kinetics even at low temperatures.

or

➔ **ZYMAFLORE™ EDEN** (20 g/hL)
Aromatic, round and well-structured wine.

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

➔ **NUTRISTART™ ORG** (20 g/hL)
Complex nutrition, rich in amino acids and vitamins.

and/
or

➔ **THIAZOTE™ PH**
Mineral nutrition and vitamin B1 – Add when density has dropped 30 points.

Find Out More

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

FURTHER PROCESSING

- **Protection against oxydation: 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.

beverages BY LAFFORT®

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