FRUIT WINE

BLACKBERRY WINE

COLD SOAKING BEFORE FERMENTATION

- As the blackberry is a sensitive fruit, use BIOProtection with **ZYMAFLORE™ EGIDE**^{TDMP} (2 to 5 g/hL depending on temperature) during cold soaking. Optionally, use on equipment to limit contamination over a day of picking.
- Add **LAFASE™ FRUIT** (4 g / 100 kg of fruit) to optimise aroma diffusion and colour extraction.

VINIFICATION

Stabilise the colour with **TANIN VR COLOR™** (20 g/hL). This also helps to protect and improve the structure of the wine.

- Enrich the must to adjust the potential alcohol.
- Adjust for pH and freshness by acidification with:

→ **TARTARIC ACID** or → **ZYMAFLORE™ OMEGA**^{LT} (20 g/hL)
BIOAcidification combined with the *Saccharomyces cerevisiae* strain of choice, 24 to 48 hours after the start of fermentation. **Production of L-lactic acid.**

- 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™ RX60** (20 g/hL)
Aromatic, fresh and well-structured wine.
or → **ZYMAFLORE™ XAROM** (20 g/hL)
Fresh, fruity, modern 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.

- At the end of AF, add **EXTRACLEAR™** enzyme (6 mL/hL) to facilitate clarification and filtration of your wine.

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®