



APPLE WINE

PRESSING

- Add EXTRACLEAR™ enzyme to the must at 3 mL/hL.

MUST ENRICHMENT AND FINING

- Adjust the sugar concentration using apple concentrate to obtain 12% potential alcohol (i.e. a density of 1.085) and a sugar concentration of 200 g/L.
- Fine the juice with VEGEFINE™ (20 g/hL) to eliminate oxidised and oxidisable polyphenols.

VINIFICATION

- Use ZYMAFLORE™ X5 (20 g/hL).
- Add yeast preparation additive SUPERSTART™ BLANC ET ROSÉ (20 g/hL) to the water when rehydrating the yeast for optimum fermentation performance.



Find Out More

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



- Recommendation: two additions of NUTRISTART™ ORG (Nass ~ 180 mg N/L):
 - * First addition: 24 hours after the start of AF.
 - * Second addition: when the density has dropped 30 points.
- If necessary, acidify the must with malic acid.
- Use FRESHAROM™ (30 g/hL) to preserve the aromatic potential.
- Keep the temperature between 16°C and 18°C during AF.

END OF THE ALCOHOLIC FERMENTATION

- Rack without exposure to oxygen and adjust the SO₂.
- **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.