Red Winemaking for Grapes with Botrytis or Mold

Winemaking Stage	10-25% infected grapes	>25% infected grapes	Enological Product
Sorting	Sort out the infected grapes as much as possible.		
Grape Reception 	• SO2 addition 2-3g/100kg in the harvest bins.	• SO2 addition 4-5g/100kg in the harvest bins	• EFFERBAKTOL Granules (2-5g/100kg)
	• SO2 addition 3-4g/hL is made right after crushing. Total destemming recommended even for hand harvested.	• SO2 addition 4-5g/hL is made right after crushing and total destemming.	• EFFERBAKTOL Granules (3-5g/hL) Martin Vialatte Œnologie
Gentle maceration of ripe grapes with good concentration.	• Add red must macerating enzyme.		• LALLZYME EXV (2g/hL)
	• If contaminated with any spoilage lactic acid bacteria, treat with lysozyme.		• LALLZYME LYSO (20g/hL)
	• 20g/hL condensed tannin addition.	• 30g/hL condensed tannin addition.	• VITANIL VR (20-30g/hL)
Gentle maceration of unripe grapes lacking concentration.	• Add red must macerating enzyme combined with synergistic specific natural yeast derivative.		• REDSTYLE (30g/hL)
	• If contaminated with any spoilage lactic acid bacteria, treat with lysozyme.		• LALLZYME LYSO (20g/hL)
	• 20g/hL tannin addition.	• 30g/hL tannin addition.	• SUBLITAN VINIF (20-30g/hL)
Alcohol Fermentation	• Yeast micronutrients and protectors added to the yeast rehydration water.		• ENOFERM PROTECT (30g/hL)
	• Rehydrate selected yeast that ferments well without ethereal or burning aromas.		• VQ15 or MT (25g/hL)
	• Nutrient addition 6-12 hours after yeast inoculation.		• ACTIFERM 1 (20g/hL)
LALLEMAND	• Nutrient addition at 1/3 sugar depletion with aeration.		• ACTIFERM 2 (20g/hL)

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Draining, Pressing, & Racking 	• Separate free run from press fraction by tasting.	• Separate free run from press fraction so it can be treated separately.	
	• Protect from air during racking prior to MLF.	• If V.A. is high: *add 3g/hL SO2 and correct the acidity.	• EFFERBAKTOL Granules (3g/hL)
		*in case of lactic acid bacteria spoilage treat with lysozyme.	• LALLZYME LYSO (20g/hL)
		*filter through white powder	
		*protect from air, tanks topped, inert gas	
		*proceed with MLF inoculation when the FSO2 is <10mg/L.	
Malolactic Fermentation	• Inoculate with selected MBR malolactic bacteria culture rehydrated in MLF nutrient.		• ENOFERM ALPHA (1g/hL) **&** ACTIML (20g/hL)
Post MLF	• SO2 addition 4-6g/hL. Protect against air, topped tanks and use inert gas if possible.		• EFFERBAKTOL granules (4-6g/hL)