





# VINOQUIRY

## White and Rose Winemaking for Grapes with Botrytis or Mold

Winemaking Stage	10-25% infected grapes	>25% infected grapes	Enological Product
<b>Sorting</b>	Sort out the infected grapes as much as possible.		
<b>Grape Reception</b> 	<ul style="list-style-type: none"> <li>For mechanically harvested grapes or long delays before crushing, SO<sub>2</sub> addition 2-3g/100kg in the harvest bins.</li> </ul>	<ul style="list-style-type: none"> <li>For mechanically harvested grapes or long delays before crushing, SO<sub>2</sub> addition 3-4g/100kg in the harvest bins.</li> </ul>	<ul style="list-style-type: none"> <li>EFFERBAKTOL Granules (2-4g/100kg)</li> </ul>
	<ul style="list-style-type: none"> <li>Tannin addition 3-5g/hL</li> </ul>	<ul style="list-style-type: none"> <li>Tannin addition 5-8g/hL</li> </ul>	<ul style="list-style-type: none"> <li>VITANIL B (3-8g/hL)</li> </ul>
	<ul style="list-style-type: none"> <li>Enzyme addition at crusher hopper.</li> </ul>	<ul style="list-style-type: none"> <li>Enzyme addition at crusher hopper.</li> </ul>	<ul style="list-style-type: none"> <li>LALLZYME CMAX (2g/hL)</li> </ul>
	<ul style="list-style-type: none"> <li>SO<sub>2</sub> addition 2-3g/hL is made right after crushing and destemming.</li> </ul>	<ul style="list-style-type: none"> <li>SO<sub>2</sub> addition 3-4g/hL is made right after crushing and destemming.</li> </ul>	<ul style="list-style-type: none"> <li>EFFERBAKTOL Granules (2-4g/hL)</li> </ul> 
<b>Skin Contact</b>	<ul style="list-style-type: none"> <li>If necessary, very short and at low temperature</li> </ul>	<ul style="list-style-type: none"> <li>AVOID!</li> </ul>	
<b>Pressing</b>	<ul style="list-style-type: none"> <li>Separate the free run from the press fraction and treat each separately. The enzyme should allow consistent yields at lower pressing pressure. SO<sub>2</sub> addition 2-4g/hL right after pressing.</li> </ul>		<ul style="list-style-type: none"> <li>EFFERBAKTOL Granules (2-4g/hL)</li> </ul>
<b>Cold Settling of free run juice 12-36 hours</b>		<ul style="list-style-type: none"> <li>Add 2g/hL β-glucanase enzyme.</li> </ul>	<ul style="list-style-type: none"> <li>LALLZYME MMX (2g/hL)</li> </ul>
	<ul style="list-style-type: none"> <li>treat with casein/PVPP/ bentonite</li> </ul>	<ul style="list-style-type: none"> <li>4 hours after enzyme addition treat with bentonite/casein</li> </ul>	<ul style="list-style-type: none"> <li>POLYCASE 50g/hL casein/PVPP/ bentonite <b>or</b> LACTA B VINIF 70g/hL bentonite/casein</li> </ul>

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Winemaking Stage	10-25% infected grapes	>25% infected grapes	Oenological Product
<b>Cold settling of press juice</b> 12-36 hours	<ul style="list-style-type: none"> <li>Add 2g/hL <math>\beta</math>-glucanase enzyme.</li> </ul>	<ul style="list-style-type: none"> <li>Add 3g/hL <math>\beta</math>-glucanase enzyme.</li> </ul>	<ul style="list-style-type: none"> <li>LALLZYME MMX (2-3g/hL)</li> </ul>
	<ul style="list-style-type: none"> <li>4 hours after enzyme addition treat with casein/PVPP/bentonite</li> </ul>	<ul style="list-style-type: none"> <li>4 hours after enzyme addition treat with casein/PVPP/bentonite/gelatin</li> </ul>	<ul style="list-style-type: none"> <li>POLYCASE (70g/hL casein/PVPP/bentonite) <b>or</b> POLYPRESSE (85g/hL casein/PVPP/bentonite/gelatin)</li> </ul>
	<ul style="list-style-type: none"> <li>Racking after settling. Avoid any fine juice lees. Turbidity should be &lt;100NTU.</li> <li>If contaminated with any spoilage lactic acid bacteria, treat with lysozyme.</li> </ul>		<ul style="list-style-type: none"> <li>LALLZYME LYSO (20g/hL)</li> </ul>
<b>Post Racking</b> 	<ul style="list-style-type: none"> <li>Specific natural yeast derivative antioxidant 30g/hL.</li> </ul>	<ul style="list-style-type: none"> <li>Specific natural yeast derivative antioxidant 50g/hL.</li> </ul>	<ul style="list-style-type: none"> <li>OPTI-WHITE (30-50g/hL)</li> </ul>
	<ul style="list-style-type: none"> <li>Tannin addition 3g/hL</li> </ul>	<ul style="list-style-type: none"> <li>Tannin addition 5g/hL</li> </ul>	<ul style="list-style-type: none"> <li>VITANIL B (3-5g/hL)</li> </ul>
<b>Alcohol Fermentation</b>	<ul style="list-style-type: none"> <li>Yeast micronutrients and protectors added to the yeast rehydration water.</li> </ul>		<ul style="list-style-type: none"> <li>ENOFERM PROTECT (30g/hL)</li> </ul>
	<ul style="list-style-type: none"> <li>Rehydrate selected yeast that ferments well without chemical, floral or chewing gum aromas.</li> </ul>		<ul style="list-style-type: none"> <li>QA23 or ICV D47 (25g/hL)</li> </ul>
	<ul style="list-style-type: none"> <li>Nutrient addition 6-12 hours after yeast inoculation.</li> </ul>		<ul style="list-style-type: none"> <li>ACTIFERM 1 (20g/hL)</li> </ul>
	<ul style="list-style-type: none"> <li>Nutrient addition at 1/3 sugar depletion.</li> </ul>		<ul style="list-style-type: none"> <li>ACTIFERM 2 (20g/hL)</li> </ul>
<b>Malolactic Fermentation</b>	<ul style="list-style-type: none"> <li>Inoculate with selected MBR malolactic bacteria culture rehydrated in MLF nutrient.</li> </ul>		<ul style="list-style-type: none"> <li>ENOFERM ALPHA (1g/hL) &amp; ACTIML (20g/hL)</li> </ul>
<b>Post MLF</b>	<ul style="list-style-type: none"> <li>SO<sub>2</sub> addition 5-7g/hL.</li> </ul>		<ul style="list-style-type: none"> <li>EFFERBAKTOL granules (5-7g/hL)</li> </ul>