

## ENARTIS NEWS

# TOOLS FOR PRESERVING WINE QUALITY DURING UNINTENDED EXTENDED AGEING

With the recent shortages of glass bottles for wineries, some winemakers may have to prolong tank or barrel ageing until back-ordered glass becomes available for bottling. This unintended extended ageing period may have a detrimental impact on wine quality if the wine was not made to withstand long periods of ageing.

The two main culprits responsible for loss of quality during extended ageing are oxidation and microbial

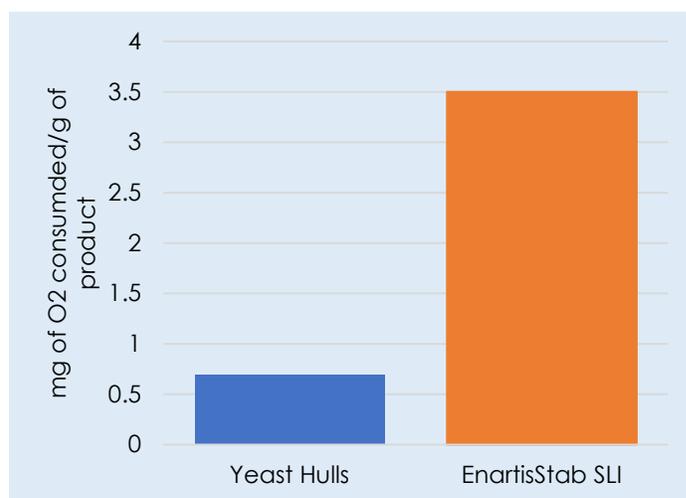
spoilage. While  $SO_2$  is often used to control both parameters, its use should be limited as excessive additions of  $SO_2$  can detrimentally impact sensory qualities of wine. Oftentimes, when total  $SO_2$  levels exceed 100 mg/L, a sulfur aftertaste can become apparent.

Enartis has developed several enological tools to aid winemakers in preserving quality and increasing longevity for wines during ageing and bottling.

## OXIDATIVE PRESERVATION

To make a wine more resistant to oxidation, winemakers can utilize several strategies. Limiting oxygen is always important, but some storage conditions may not allow for complete oxygen exclusion. Some phenolics and tannins can protect against oxidation, but some can act as precursors of oxidation, leading to browning and loss of freshness.

With this in mind Enartis, developed a product blend which considers all of these factors. **EnartisStab SLI** is a synergistic combination of PVPP, an antioxidant tannin, and oxygen scavenging lees. This blend removes oxidative precursors, increases antioxidant tannin content, and removes oxygen. **EnartisStab SLI** can be applied at any time during ageing or prior to bottling. **EnartisStab SLI** has proven time and time again to show very impressive results for preserving freshness during extended ageing.

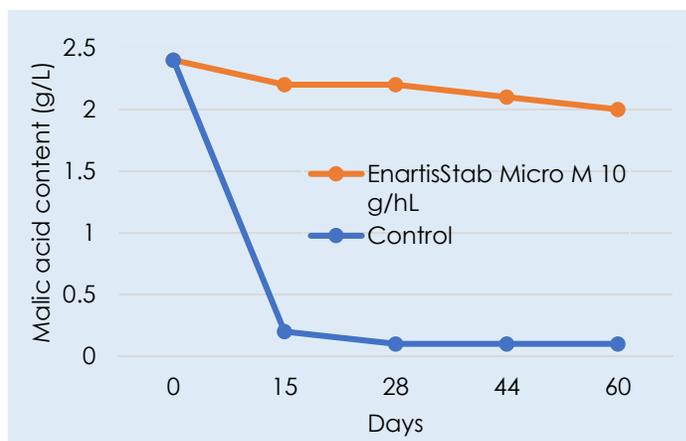


**EnartisStab SLI** consumes dissolved oxygen thus preventing the oxidation of wine compounds.

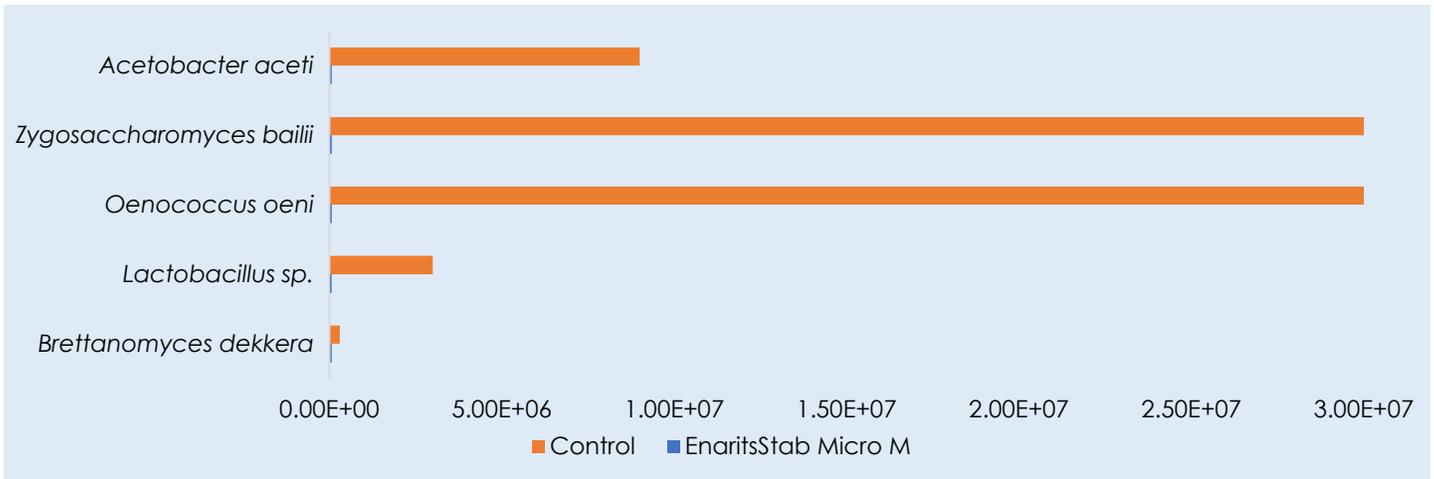
## MICROBIAL PRESERVATION

While  $SO_2$  is helpful in many situations for preventing microbial spoilage, it can be limited when wine has a higher pH, excessive total  $SO_2$  levels, or if there is a  $SO_2$  resistant spoilage microorganism present.

**EnartisStab Micro** is a tool which can help eliminate spoilage microorganisms from wine at nearly any phase of winemaking. While chitosan is not a new tool to the wine industry, Enartis' version of this material - pre-activated chitosan - further advances this tool's effectiveness. While **EnartisStab Micro** is a powerful tool for removing spoilage microorganisms, it also has added antioxidant benefits and can remove some spoilage taints such as volatile phenols. For this reason, it should be considered indispensable for protecting wine during extended ageing.



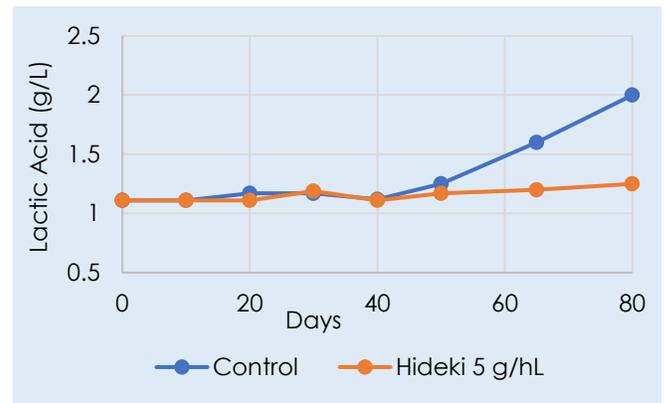
**EnartisStab Micro M** can prevent or delay malolactic fermentation. Initial lactic bacteria population: too numerous to count (TNTC).



Spoilage microorganism removal with **EnartisStab Micro M**.

## OXIDATIVE AND MICROBIAL PRESERVATION

In 2021, Enartis launched a new tannin blend called **Hideki**. This unique blend contains selected tannins that increase wine resistance to microbial spoilage as well as oxidation. **Hideki** can be combined with SO<sub>2</sub> to further enhance wine preservation, or it can be used as a natural substitution for SO<sub>2</sub> when combined with **EnartisStab Micro**.



**Hideki** interferes with lactic bacteria growth.

With these tools, winemakers can maintain freshness and quality with extended ageing. If you are looking for more information about Enartis' SLI (Shelf Life Improvement) program, visit our [website](#).

For more information, please call Enartis USA's technical services at (707) 838-6312.

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