

PROTOCOL TO RESTART AND/OR COMPLETE A STUCK FERMENTATION

Example for 100 hL of stuck wine

1. TREAT THE STUCK WINE BEFORE THE RESTART - 24 HOURS PRIOR TO YEAST PREPARATION

- Press off skins or rack off lees.
- Remove spoilage microbes with **EnartisStab MICRO M** at 15 g/hL
- Rack off lees 24 hours after treatment and add **NUTRIFERM NO STOP** at 20 g/hL.

2. PREPARE AND ACCLIMATE THE YEAST

STEP 1: Prepare starter

Tip: Use a sanitized tank able to hold the entire volume of stuck wine.

- Take 2.5 % of stuck wine.
- Add the same amount of water (2.5% of total volume).
- Add 10 g/hL of **NUTRIFERM ENERGY** (calculated on the volume of stuck wine).
- Adjust sugar level to 50 g/L (5° Brix).
- Maintain temperature at 20-23°C.

STEP 2: Yeast rehydration

Rehydrate 30 g/hL (calculated on the volume of stuck wine) of **EnartisFerm EZFERM 44** in 10 times its weight of chlorine-free water at 40°C and wait 20 minutes.

STEP 3: Acclimate the yeast and start fermentation

- Add rehydrated yeast to STEP 1 and monitor °Brix and Temperature.
- At 1/2 °Brix depletion, add 20% of stuck wine + 5 g/hL of **NUTRIFERM ADVANCE** (calculated on volume of stuck wine).
- At 1/2 °Brix depletion, add another 20% of stuck wine.
- At 1/2 °Brix depletion, add the remaining stuck wine.