



WINEMAKING GUIDELINES

Rosé Wines Saignee

Objectives:

1. Ensuring adequate anti-oxidant protection to protect color and aroma
2. Limit spoilage microbes and reduce off-flavors = 'clean' juice before fermentation
3. Enhance fermentation aromas:
 - Use yeast with B-glycosidase activity
 - Complete nutrition strategy: **Nutrifer Arom Plus** at inoculation to provide essential nutrients for the proper yeast development and **Nutrifer Advance** at 1/3 alcoholic fermentation to improve yeast stress resistance, detoxify wine and reduce production of H₂S
 - Enhance red fruit and floral aroma production and balance mid-palate with enological aromatic tannins
4. Balance mouthfeel and increase volume and length with mannoproteins

WINEMAKING STAGE	ENOLOGICAL PRODUCT	ENARTIS RECOMMENDATION	DOSAGE
Harvest	Antioxidant	AST : Ascorbic acid, gallic tannins and KMBS. 100ppm of AST = 28ppm SO ₂	
Crush	Extraction Enzyme	Enartis Zym Color Plus : Pectinase, cellulase, hemicellulase and protease activity. Improves polyphenol and aroma extraction, reduces instable proteins, improves filterability and increase juice yield.	2-3 g/hL
		<i>Maceration: 4- 10 hours, depending color and taste observations (NB: during fermentation, 30%-60% of color intensity loss) Temperature ~ 50-58°F. Use inert gas when saignée. Acid adjustments, Brix adjustments. Recommended analysis: Brix, pH, TA, YAN, Malic Acid</i>	
Press Pan	Fining Agent	Enartis Claril SP : Blend of bentonite, PVPP, potassium caseinate and silica. Prevents and corrects oxidative characters.	30 g/hL
<i>Clarification ~ 100-200 NTU. Fermentation temperature: 55-60°F</i>			
Inoculation	Yeast Nutrients	Nutrifer Arom Plus provides essential nutrients for proper yeast development: amino acids, vitamins, mineral salts and aromatic precursors to enhance fermentation aromas.	30 g/hL
	Yeast	Enartis Ferm Red Fruit : <i>S.cerevisiae</i> with β-glycosidase activity. Increases varietal aroma expression, promotes red fruit, berry and spice notes.	20 g/hL
1/3 Fermentation	Polysaccharides	Enartis Pro R : Pure yeast derivative. Improves mouthfeel and enhances volume and length sensation.	30 g/hL
	Yeast Nutrients	Nutrifer Advance : Complex nutrient. Helps yeast with stress resistance, detoxifies wine, ensures complete fermentation and reduces production of H ₂ S.	30-50 g/hL
	Oxygen	Enartis MicroOx or pump-over.	10 mg/L
	Protein Stability	Bentolit Super : Activated sodium bentonite. If grapes have historically high protein instability, treatment with bentonite at juice settling and during AF is recommended.	
<i>Recommended analysis: Alcohol, Residual Sugar, pH, TA, Malic Acid, Microscan</i>			

Optional recommended steps:

WINEMAKING STAGE	ENOLOGICAL PRODUCT	ENARTIS RECOMMENDATION	DOSAGE
Settling	Anti-microbial	<i>Controlling microbes during settling is essential to ensure proper yeast dominance, complete and clean fermentations and control VA production.</i> Enartis Stab Micro M , a blend of preactivated chitosan and purified yeast cell walls, is a wide-spectrum antimicrobial that doesn't interact with <i>Saccharomyces</i> strains.	10 g/hL
Fermentation	Tannin	Enartis Tan Red Fruit : Blend of condensed tannins extracted from wood of red fruit trees. It enhances red fruit and berry aroma production.	5 g/hL