

ROSÉ WINE

...light delicate balanced...



enartis

Inspiring innovation.



TIPS AND TRICKS FROM HARVEST THROUGH BOTTLING

Rosé wines are defined by their pink color, simplicity, elegance and freshness.

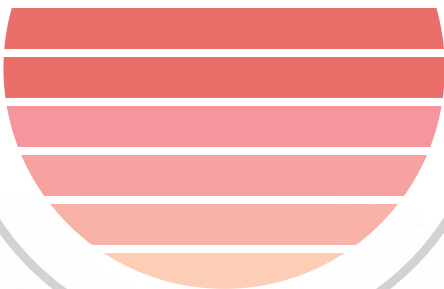
The production of rosés is delicate and requires controlled winemaking from harvest through bottling.

3 GOALS

1

COLOR

.....



2

MOUTHFEEL

.....

light, crisp,
round with volume
and body
BALANCE

3

AROMA

.....

fresh, delicate,
fruity, flowery
**ELEGANT,
FINESSE**



PRE-FERMENTATION

BUILDING WINE POTENTIAL



Protection from Oxidation

Enzymatic oxidation of juice happens quickly and causes browning, production of vegetal notes and loss of varietal aromas:

- ☞ Work at cold temperatures during all pre-fermentation steps to slow oxidation reactions.
- ☞ Reduce oxygen contact by working fast and under inert gas.
- ☞ Use **AST** for complete antioxidant protection of grapes.

Harvest, Transport and Destemming

Start planning for making rosé wines in the vineyard and base picking decisions on the balance between acidity and sugar.

Healthy fruit and early acid adjustment are highly recommended.

Harvest overnight or early in the morning for cool grapes.

Avoid long transport times and maceration in transport bins.

Destemming is preferred to avoid extracting herbaceous aromas and green tannins.

Pressing/Maceration

Duration and temperature of maceration have an impact on the aromatic and color style of the future wine.

A maceration enzyme such as **EnartisZym Arom MP** improves color and protein stability, polysaccharide and aroma extraction, and increases free run yield.

Settling

Juice turbidity has a strong effect on yeast resistance to stress and on aroma production. For quality rosés, it is advised to work between 80 and 200 NTU. Higher turbidity increases herbaceous aromas and reduces olfactory cleanliness and softness. To speed up settling, use **EnartisZym RS**, a rapid pectolytic enzyme.

This is also the best phase for fining and color corrective treatments:

- ☞ **Claril AF** removes oxidation precursors, oxidized molecules and off-aromas.
- ☞ **Combistab AF** to remove oxidation precursors once wine is protein stable.
- ☞ **EnartisPro FT** removes heavy metals that catalyze oxidation reactions and improves wine antioxidant protection and ageing potential.



FERMENTATION

EXPRESSION OF WINE POTENTIAL

Four Common Styles of Rosé

The synthesis and release of aromas happens during fermentation. Wine style depends on grape aromatic compounds, yeast, yeast nutrition and fermentation temperature.

| | FRUIT DRIVEN ROSÉ | | “RESERVE” RICH ROSÉ | | FLORAL ROSÉ | | PROVENÇAL THIOLIC ROSÉ | |
|---------------------------|---|-----------|--|-----------|---|-----------|--|-----------|
| Grape varieties | Syrah, Zinfandel, Malbec, Petite Syrah, Tempranillo, Sangiovese, Cabernet Sauvignon, Merlot | | Grenache, Syrah, Cinsault, Cabernet Sauvignon, Merlot, Tempranillo | | Pinot noir, Nebbiolo, Grenache, Cinsault, Carignan, Merlot, Mourvèdre | | Grenache, Mourvèdre, Syrah, Sangiovese, Cabernet Sauvignon, Merlot | |
| Crusher | AST | 150 g/ton | AST | 150 g/ton | AST | 150 g/ton | AST | 150 g/ton |
| | EnartisZym AROM MP | 20 g/ton | EnartisZym AROM MP | 20 g/ton | EnartisZym AROM MP | 20 g/ton | EnartisZym AROM MP | 20 g/ton |
| Maceration | Medium - Saignée | | Medium | | Short | | Short | |
| Settling | EnartisZym RS | 1 g/hL | EnartisZym RS | 1 g/hL | EnartisZym RS | 1 g/hL | EnartisZym RS | 1 g/hL |
| | Claril AF | 50 g/hL | Claril AF | 50 g/hL | Claril AF | 50 g/hL | Claril AF | 50 g/hL |
| | EnartisPro FT | 20 g/hL | | | EnartisPro FT | 20 g/hL | EnartisPro FT | 20 g/hL |
| Inoculation | EnartisFerm RED FRUIT | 20 g/hL | EnartisFerm PERLAGE or VINTAGE WHITE | 20 g/hL | EnartisFerm FERM ES U42 | 20 g/hL | EnartisFerm ES181 | 20 g/hL |
| | NutriFerm AROM PLUS | 30 g/hL | NutriFerm AROM PLUS | 20 g/hL | NutriFerm AROM PLUS | 30 g/hL | NutriFerm AROM PLUS | 20 g/hL |
| | EnartisTan RED FRUIT | 5 g/hL | Incanto NC WHITE | 20 g/hL | Incanto NC WHITE | 15 g/hL | EnartisPro BLANCO | 15 g/hL |
| | | | | | | | EnartisTan SKIN | 5 g/hL |
| Fermentation temperature | 16-18°C (61-64°F) | | 16-17°C (61-63°F) | | 12°-14°C (54-57°F) | | 14-16°C (57-61°F) | |
| 1/3 Fermentation | NutriFerm ADVANCE | 20 g/hL | NutriFerm ADVANCE | 20 g/hL | NutriFerm ADVANCE | 20 g/hL | NutriFerm ADVANCE | 20 g/hL |
| | EnartisPro R | 20 g/hL | EnartisPro UNO | 20 g/hL | | | | |
| Racking post-fermentation | EnartisTan FRUITAN | 3 g/hL | EnartisTan FRUITAN | 3 g/hL | | | | |

POST-FERMENTATION PRESERVATION OF WINE QUALITY



Maturation, Stabilization and Bottling

Oxygen is the primary enemy of rosé wines. At racking and during cellar operations, protect wine with inert gas, maintain a high content of dissolved CO₂ and a temperature of around 13-14°C. The addition of **EnartisStab SLI** helps to maintain a low redox potential and consequently preserve greater aromatic and chromatic freshness.

At settling, clarification and filtration, the addition of **EnartisTan SLI** helps consume dissolved oxygen while respecting wine organoleptic features and increases freshness.

At bottling, **Citrostab rH** performs the same function. For tartaric stabilization of wine, the use of **Zenith Uno** as an alternative to cold stabilization minimizes the risk of oxidation.



