



PRACTICAL USE OF MICRO-OXYGENATION IN WINEMAKING: A DISCUSSION

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March 23, 2021



- Introductions
- Application Periods
- Discussion
- WIN-IQ System
- Q&A



Winery at Black Star Farms in Suttons Bay, Michigan

Kevin Uhl, Production Winemaker at Suttons Bay Facility

- Pinot Noir, Cabernet Franc and Red Wine Blends
- Complimentary work with Flash Détente technology
- Color stability and tannin management with MOX



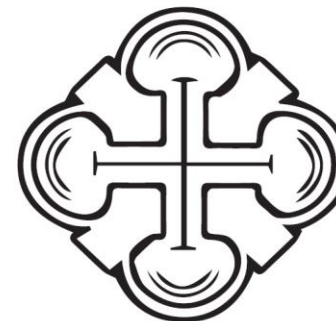
BLACK STAR FARMS





Spencer Gatlin, Winemaker

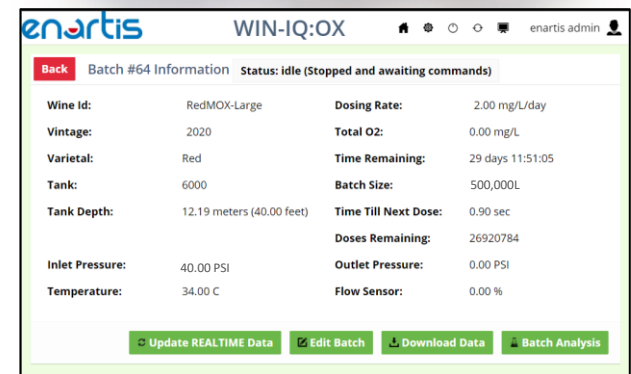
- Pioneering low-yield, fine-wine making in Texas
- Introduction of Tempranillo to the Southwest
- Utilizing tannins and MOX to mask green character



Inwood Estates
Vineyards



- Simple single tank operation
- MACRO programs
- MICRO programs
- WiFi connection for remote interface
- Onboard touch display



- Ensuring yeast health
- Mitigating the formation of reductive and sulfur off aromas
- Compliments Nutriferm additions
- 1-3 mg/L/day at $\frac{1}{3}$ sugar depletion, again at $\frac{1}{2}$ sugar depletion if needed





- Facilitating tannin and anthocyanin bridge
- Condensing color
- EnartisTan E & EnartisTan V
- Softening aggressive tannins
- 1-3 mg/L/day for 1-5 days
evaluate daily



- Polymerizing tannins to soften texture
- Increased mouthfeel
- 1-3 mg/L/month for 30 days
Evaluate monthly and continue as needed



- Incorporating oak flavors and aromas
 - Increasing structure and body
 - 1-3 mg/L/month for 30 days
- Evaluate monthly and continue as needed

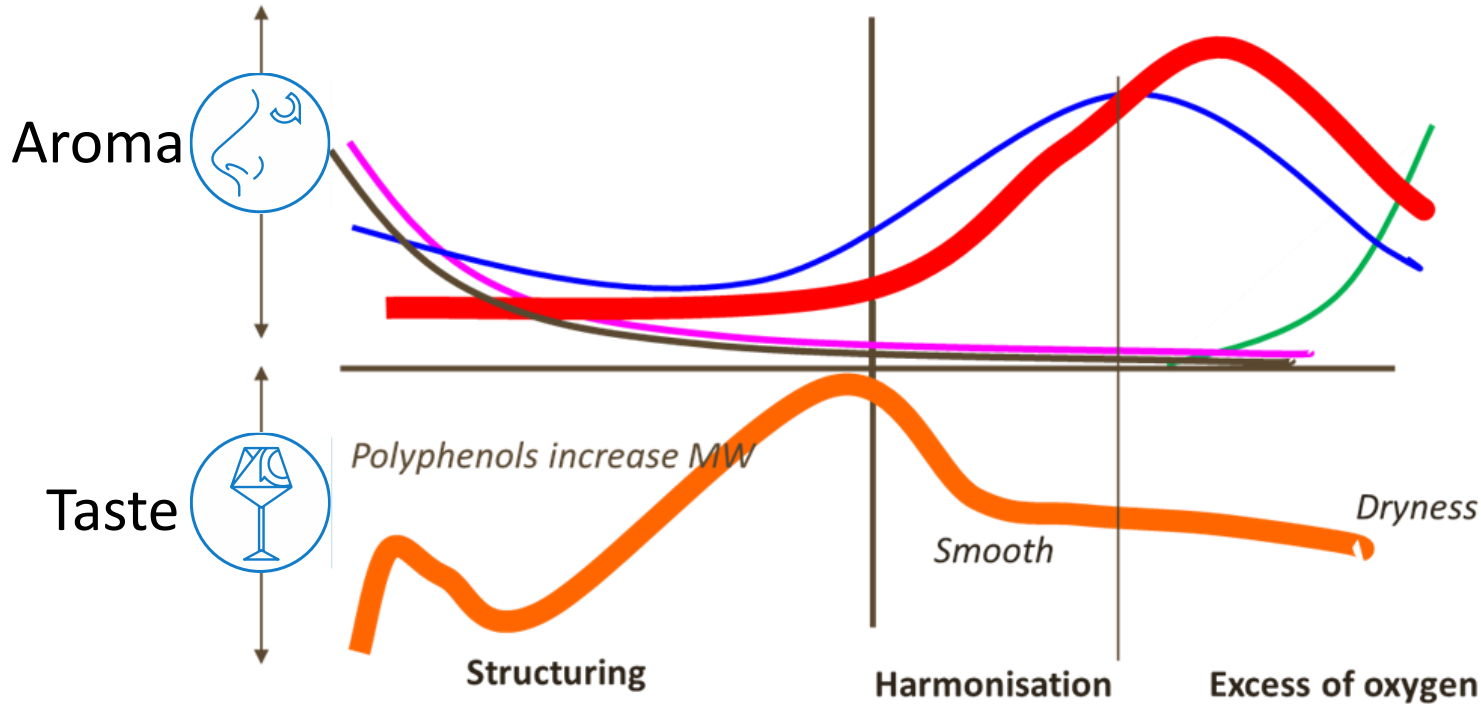


- Utilizing oak and/or tannin additions with MOX to mask green flavors
- 1-3 mg/L/month for 30 days
Evaluate monthly and continue as needed



Sensory evolution

When tasting: Always assess and record: Color, Aldehyde, Astringency, Fruitiness



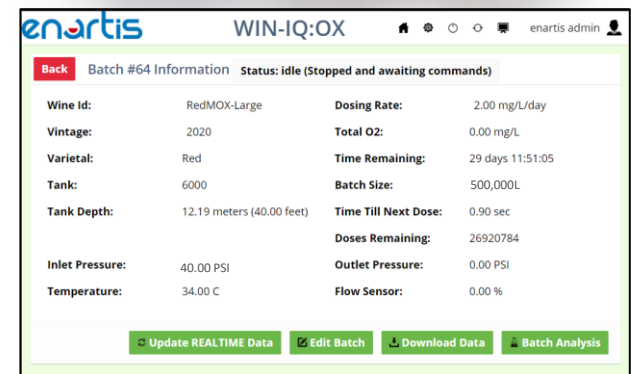
KEY

- Complexity
- Varietal aromas
- Oxidation
- Fermentation aromas
- Reduction

Adapted from Lemaire, 1992

Wine evolution

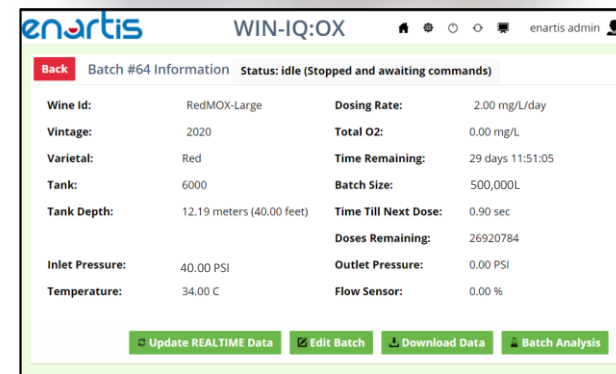
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WIN-IQ Micro-oxygenation system

- 1,000 – 600,000 gallon
- Downloadable batch information
- Currently treated more than 2 million gallons of wine
- Rugged enclosure, protected from moisture



Webinars @ <https://www.enartis.com/en-us/video-e-webinar/>

- [Modern Wine Maturation Methods: Utilizing Oxygen and Oak Alternatives in Your Aging Program](#)
- [Maximizing Control of the Aging Process with MicroOx and Oak Alternatives](#)



Thank You

Discussion - Q&A

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