

# 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.

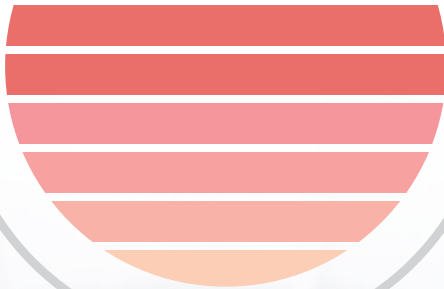
The production of rosés is delicate and requires controlled winemaking from harvest through bottling.

### 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 correcting treatments:

- ☞ **Claril SP** removes oxidation precursors, oxidized molecules and off-aromas.
- ☞ **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 SP	50 g/hL	Claril SP	50 g/hL	Claril SP	50 g/hL	Claril SP	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 or ES FLORAL	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 SPECIAL	20 g/hL	NutriFerm SPECIAL	20 g/hL	NutriFerm SPECIAL	20 g/hL	NutriFerm SPECIAL	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 CO<sub>2</sub> 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.





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