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ENARTIS NEWS
TIME FOR ROSÉ

Rosé wines are defined by their pink color, simplicity, elegance and freshness. Whatever your style, some steps in rosé wine production are critical and require the adoption of specific technical measures.

PRE-FERMENTATION PHASE

Protection Against Oxidation

- Enzymatic oxidation of juice happens quickly and causes browning, production of vegetal notes and loss of varietal aromas. Every effort to minimize oxidation will be rewarded with a better-quality wine.
- Work at cold temperatures during all pre-fermentation steps to slow oxidative reactions.
- Reduce oxygen contact by working fast under inert gas or using antioxidant agents.

Harvest and Transport

- Start planning for making rosé wine in the vineyard and base picking decisions on the balance between acidity and sugar. Healthy fruit and early acid adjustments are highly recommended.
- Harvest overnight or early in the morning for cool grapes. Avoid long transport times and maceration in transport bins.
- If there will be juice creation during harvesting and transport, spread **AST** on the bottom of the bin for antimicrobial and antioxidant protection of the juice.

Destemming, Pressing and Maceration

- Destem to avoid extracting herbaceous aromas and green tannins.
- Based on the intended rosé style, press grapes directly or do preferred maceration, knowing that duration and temperature of maceration impact wine quality as follows:
  - Cold: lighter color, bigger expression of fermentation aromas, higher acidity, lower pH.
  - Warm: more intense color, bigger extraction of varietal aromas, lower acidity, higher pH.
  - Long: more intense color, more roundness, more sugars, lower acidity, higher pH.
- In the press, a maceration enzyme such as **EnartisZym Arom MP** improves color and protein stability, polysaccharide and aroma extraction, and increases free run yield.

Settling

- Aim for juice turbidity between 80 and 200 NTU for optimal yeast performance during fermentation. This will favor the production of high quality rosè wine. Higher turbidity increases herbaceous aromas and reduces aromatic cleanliness and softness.
- Use **EnartisZym RS**, a rapid pectolytic enzyme, to speed up the settling process.
- If necessary, do corrective fining and color 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 PHASE

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

VARIETIES	RED FRUIT	STONE FRUIT	CITRUS	FLORAL	SPICE	HERBACEOUS	BALANCE	INTENSITY COLOR	COLOR
Syrah	💧💧💧		💧	💧	💧💧		💧💧	Dark	Fushia
Merlot	💧				💧💧	💧💧💧	💧	Medium	Pink
Grenache	💧	💧	💧💧	💧💧	💧		💧💧💧	Light	Orange
Cinsault	💧	💧					💧💧💧	Light	Pink
Pinot noir	💧💧		💧	💧💧	💧		💧💧	Light	Pink
Cabernet Sauvignon	💧💧				💧	💧💧💧	💧	Medium	Pink
Mourvedre	💧		💧	💧	💧💧💧		💧💧	Dark	Purple
Sangiovese	💧	💧💧		💧💧	💧💧	💧💧	💧💧	Medium	Pink
Zinfandel	💧💧💧	💧			💧💧💧	💧	💧💧	Medium	Purple
Pinotage	💧💧💧	💧			💧💧💧	💧	💧💧	Medium	Purple

Yeast

- **EnartisFerm Red Fruit** increases varietal aroma expression and promotes the production of red fruit and red berry characters and improves color stability.
- **EnartisFerm Vintage White** reveals varietal aroma and produces a creamy palate.
- **EnartisFerm Perlage** for perfectly clean and elegant varietal aroma with a soft and rich palate.
- **EnartisFerm ES U42** produces intense rose aroma and a full, round, soft palate.
- **EnartisFerm ES181** reveals thiols, increases aroma complexity and produces fresh and pleasant wines.

Yeast Nutrition

- **Nutriferm Arom Plus**: Autolyzed yeast-based nutrient. Provides the branched chain amino acids that yeast use to produce esters and other aromatically active compounds.
- **Nutriferm Advance**: At 1/3 alcoholic fermentation, improves yeast activity, detoxifies wine and reduces production of H_2S.

Fermentation Temperature

- Cold (12-14°C): Longer fermentation, more secondary aromas, lower total acidity.
- Warm (18-20°C): Increase thiol and varietal aroma expression.

Tannins, Oak Alternatives, and Yeast Polysaccharides

- **EnartisTan RF**: Blend of condensed tannins extracted from exotic wood species. Improves color stability and the expression of red fruit notes.
- **EnartisTan Skin**: Tannin extracted from the skin of unfermented white grapes which enhances thiol expression.
- **Incanto NC White**: Blend of oak, acacia tannins and yeast derivatives that increases the flavor of fresh fruit and enhances softness and volume.
- **EnartisPro Blanco**: Inactivated yeast rich in free mannoproteins and sulfur amino acids which produces rosés with young, intense, fresh color and improves thiol expression.
- **EnartisPro FT**: Like EnartisPro Blanco, increases thiol expression while the PVI-PVP in the blend significantly improves wine resistance to oxidation.

FOUR COMMON STYLES OF ROSÉ

	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_2 and a temperature of around 13-14°C (55-57°F). The addition of **EnartisStab SLI** helps to maintain a low redox potential and consequently preserves aroma and color. Additionally, a tannin like **EnartisTan Fruitan** helps maintain a desirable fresh and fruity profile while protecting color and aroma form oxidation.

At settling, clarification and filtration, the addition of **EnartisTan SLI** helps consume dissolved oxygen while respecting wine organoleptic characters and increases freshness. At bottling, **Citrostab rH** performs the same function. For tartaric stabilization, the use of **Zenith Uno** as an alternative to cold stabilization minimizes the risk of oxidation.

For more information, please call Enartis USA's technical services at (707) 838-6312.

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