

Bourbon Barrel Aged Style

TYPE OF CIDER
Bourbon Barrel Aged Style
OBJECTIVE
To produce a cider with added complexity and "bourbon aged" oak characteristics. Using oak early in the production process allows for integration of flavors, with added benefits of protection from oxidation. Post fermentation oak additions allow for a much more vibrant aromatic presence and can easily fit into quick production schedules leading up to final packaging.

CIDERMaking STAGE	OBJECTIVE	ENARTIS RECOMMENDATIONS	DOSAGE
Milling & Pressing	Microbial Protection	AST: Blend of potassium metabisulfite, ascorbic acid and hydrolyzable tannin to maximize antioxidant and antimicrobial action.	80-150 g/ton
Juice Treatment	Clarification and Oxidation Protection	EnartisZym RS: Blend of potassium metabisulfite, ascorbic acid and hydrolyzable tannin to maximize antioxidant and antimicrobial action.	3-5 mL/hL
		PLANTIS AF-Q: Pea protein and activated chitosan to ensure nice clarification and improve juice resistance to oxidation by removing pro-oxidant metals and low molecular weight polyphenols.	5-15 g/hL
Yeast Inoculation	Organic Nutrition	NUTRIFERM AROM PLUS: autolyzed yeast with elevated content of free amino acids to provide yeast with essential nutritional requirements.	40 g/hL
	Yeast	EnartisFerm WS: Robust yeast that respects varietal characters and boosts fruit and spice expression while contributing to both complexity and structure.	30 g/hL
	Increase Oak Aromatics & Improve Mouthfeel	Incanto NC DARK CHOCOLATE: soluble mixture of tannin extracted from heavy-toasted oak and yeast derivative rich in polysaccharides that mimics the effect of French, heavy toasted oak powder. Increases volume, structure and balance.	10-30 g/hL
1/3 Sugar Depletion	Fermentation Nutrition	NUTRIFERM ADVANCE: Inactivated yeast, DAP and cellulose to prevent irregular kinetics. Dosage necessary to reach YAN >120 ppm	20-40 g/hL
Maturation	Increase Oak Aromatics & Improve Mouthfeel	INCANTO TOFFEE: Ellagic tannins extracted from medium-plus toasted French oak. To increase butterscotch, caramel, toffee and coffee aromas.	5 g/hL

The above is achieved to the best of our knowledge and experience.
The industrial application of the advice provided does not imply any responsibility on the part of our company.