

Champagne Style

TYPE OF CIDER
Champagne Style
OBJECTIVE
To make a luxurious cider, crispy with yeasty aromatics which goes through secondary fermentation in the bottle.

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
		EnartisTan BLANC: Gallic tannin for protection from oxygen and enhanced aromatics during fermentation	5-15 g/hL
Base Cider Inoculation	Organic Nutrition	Nutriform ULTRA: Nutrient aimed to stimulate regular and complete fermentation leading to wines without defects.	40 g/hL
	Yeast	EnartisFerm PERLAGE: Strain selected for production of traditional method sparkling wine. Efficient yeast that produces ciders with elegant and clean aromas and released elevated levels of mannoproteins which improves foam properties and mouthfeel.	30 g/hL
	Promote Aromatic Cleanliness	EnartisTan MAX NATURE: mixture of condensed tannins to increase aromatic cleanliness. In particular, it removes reductive and herbaceous character while highlighting fruit and floral notes.	3-8 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
Tirage	Improve Foam Quality	SURLI MOUSSE: Inactivated yeast to improve foaming capacity, bubble persistence and quality during tirage.	15 g/hL
Dosage	Increase Smoothness & Complexity	SURLI VELVET: Soluble yeast mannoproteins to enhance aromatic complexity, volume and roundness and reduce astringency.	2-5 g/hL
Dosage	Increase Smoothness & Complexity	EnartisTan ELEVAGE: tannin extracted from lightly toasted French oak. Very effective at treating and preventing reductive aroma and can be used to increase structure and aromatic complexity.	0.5-2 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.