

LOW OR NO SO₂ WINEMAKING

Facing climate challenges and market demand with allergen-free solutions

Sulfur dioxide (SO_2) is the additive most currently used to preserve, protect, and stabilize wine due to its antioxidant, antioxidasic, and antimicrobial activities.

Increasing demand for allergen-free wines and the challenges of climate change are leading winemakers to seek more sustainable alternatives to achieve the same wine quality and shelf-life. In addition, the increase in pH in must and wine makes SO_2 less effective, which requires much higher doses to obtain the same result, sometimes even to inconceivable levels.

EFFECTIVE ALTERNATIVES TO SO₂, REGARDLESS OF WINE pH



Prevents and removes spoilage microorganisms, limits chemical and enzymatic oxidation reactions, among other benefits.

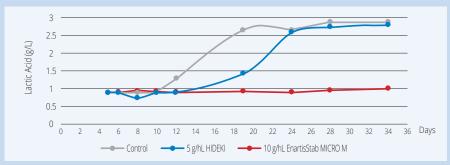


Prevent oxidation of phenolic compounds and, consequently, browning and loss of aromatics. Increase microbial protection by using a bacteriostatic tannin to inhibit microorganism growth.



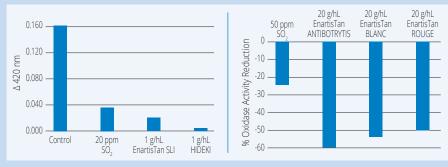
Reduce the catalysts
(metals such as copper and iron)
and substrates of oxidation reactions
(oxidizable polyphenols),
preventing and treating possible
changes in the bottle.

ANTIMICROBIAL & BACTERIOSTATIC EFFECT

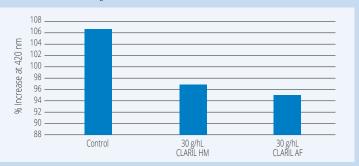


The use of ACTIVATED CHITOSAN (EnartisStab MICRO M) and a blend of selected technical tannins (HIDEKI) offers a solution to control microorganisms. Whether the wine has high pH, low molecular SO_2 , or a highly resistant strain of *Oenococcus oeni*, this strategy is highly effective for microbial suppression.

ANTIOXIDANT & ANTIOXIDASIC EFFECT



The use of TECHNICAL TANNINS with high antioxidant activity prevents color degradation in wines with high oxidation potential due to high catechin content, low SO₂ and/or excessive exposure to oxygen. To obtain the same laccase inhibitory effect of technical tannins, large amounts of SO₂ are necessary.



SELECTIVE FINING AGENTS contribute to the antioxidant protection of wine that has a high content of heavy metals, potentially oxidizable polyphenols, and/or excessive exposure to air.

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LOW OR NO SO₂ WINE PRODUCTION PROTOCOL

Enartis SO_2 -free winemaking protocol showed good wine quality results post-fermentation, increased aromatic intensity and complexity, good mouthfeel and structure, and no faults.

	WINEMAKING PHASE	RECOMMENDED DOSAGE	WHITE & ROSÉ WINE	RED WINE
GF	RAPE RECEPTION/CRUSHER	10-20 g/100 kg	AST	
		15 g/100 kg	EnartisTan BLANC or EnartisTan AROM	EnartisTan ROUGE or EnartisTan COLOR
		5-10 g/100 kg	EnartisStab MICRO M (Recommendation if performing a coinoculation: add activated chitosan only after completion of MLF)	
	PRESS/MACERATION	2 g/100 kg	EnartisZym AROM MP	EnartisZym COLOR PLUS
	JUICE CLARIFICATION	2 g/hL	EnartisZym RS	
		15-20 g/hL	PLANTIS AF or PLANTIS AF-Q	
		20-40 g/hL	Metal removal: CLARIL HM	
		40-80 g/hL	Polyphenol removal: CLARIL AF	
TANK FILLING		5 g/hL	INCANTO NC SLI	
YEAST (Select yeast with low SO ₂ production)		20 g/hL	EnartisFerm ES181or EnartisFerm Q9	EnartisFerm ES454 or EnartisFerm ES488
NUTRITION	YEAST INOCULATION	20 g/hL	Enhance aroma: NUTRIFERM AROM PLUS Respect varietal aroma: NUTRIFERM ULTRA	
IR	1/3 AF	20 g/hL	NUTRIFERM ADVANCE	
2	2/3 AF	20 g/hL	NUTRIFERM NO STOP	
POST AF		Rack off gross lees		
		1-2 g/hL	EnartisTan SLI	
		10-20 g/hL	EnartisStab MICRO M	
			Adjust SO_2 content 15 days after completing alcoholic fermentation, to avoid $\mathrm{H_2S}$ and acetaldehyde formation.	
		1-3 g/hL	HIDEKI	
PRE-BOTTLING		20-50 g/hL	CITROSTAB rH	

 $\textit{Protocol suitable for ZERO SO}_{2} \textit{wine production (red text is for LOW SO}_{2}).$

ANTIOXIDASIC ACTIVITY	ANTIOXIDANT ACTIVITY	ANTIMICROBIAL ACTIVITY		
	CLARIL HM CLARIL AF EnartisTan SLI INCANTO NC SLI			
■ EnartisTan Al■ EnartisTan Ri■ EnartisTan Bl				
	→ HIDEKI→ CITROSTAB rH			
■ EnartisStab MICRO M				







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