



ENARTIS NEWS

ROSÉ WINE

TIPS AND TRICKS FROM HARVEST THROUGH BOTTLING

Rosé wines are defined by their 'pink' colour and their simplicity, elegance and freshness. The production of rosés is delicate and requires controlled winemaking from harvest through bottling. Whatever the wine style, some steps in rosé wine production are critical and require the adoption of specific technical measures.

HARVEST, TRANSPORT AND DESTEMMING

Start planning for making rosé wines at the vineyard, and base picking decisions on the balance between acidity and sugar.

Harvest overnight or early in the morning to have "fresh" grapes. Avoid long transport and maceration in transport wagons. Prefer destemming to avoid extracting herbaceous aroma and green tannins. Healthy fruit and early acid adjustment is highly recommended.

PROTECTION AGAINST OXIDATION

Enzymatic reactions are mainly responsible for oxidation in juice, causing loss of polyphenols, browning, production of vegetal characters and loss of varietal aromas.

- Work at cold temperatures for all pre-fermentation steps to slow down oxidation reactions
- Reduce oxygen contact by working fast and under inert gas
- Use complete antioxidant protection on grapes and limit SO₂ use - **AST** (ascorbic acid, SO₂, gallic tannin)
- Fine oxidation precursors, oxidized molecules and off-aromas in juice if needed - **Claril AF** (bentonite, PVPP, pea protein and silica)
- Increase antioxidant protection and protect fresh aromas by removing heavy metals, catalyzer of oxidation reactions - **Enartis Pro FT** (mannoprotein rich in sulfur-containing peptides and PVI/PVP)



Figure 1: on the left, wine made with oxygen protection during pre-fermentation steps. On the right: wine oxidized during pre-fermentation steps.



MACERATION

Duration and temperature of maturation have an impact on colour, aroma, sugar content, acidity and balance of the future wine. A maceration enzyme like **Enartis Zym Arom MP** improves colour, polysaccharide and aroma extraction, increases free run yield, improves clarification and helps protein stability.

SETTLING

Juice turbidity has a strong effect on yeast resistance to stress and on aroma production. For quality rosés, with a clean and elegant aroma, it is advisable to work between 80 and 200 NTU. Higher turbidity reduces olfactory cleanliness, increases herbaceous aroma and reduces softness. To speed up settling, use **Enartis Zym RS**, a rapid pectolytic enzyme. This is also the best phase for fining and colour corrective treatments.

PROMOTE THE SYNTHESIS OF FRUITY, FRESH, COMPLEX AND ELEGANT AROMAS

The synthesis and release of aromas happens during fermentation and depends on yeast, yeast nutrition and aromatic precursors.

- Due to their enzymatic activities and metabolism, yeast strains strongly impact the aromatic profile of wine.

RED FRUIT PROFILE



Enartis Ferm Red Fruit:
Enhances the expression of varietal aroma and produces red fruit, berries, and spicy aromas.

FLORAL-FRUITY PROFILE



Enartis Ferm ES 123: For wines with a complex and intense aroma of pear, flowers and citrus.

RICH PROFILE



Enartis Ferm Perlage:
Produces rich, clean and elegant wines that express grape characteristics.

CITRUS-WHITE FRUIT PROFILE



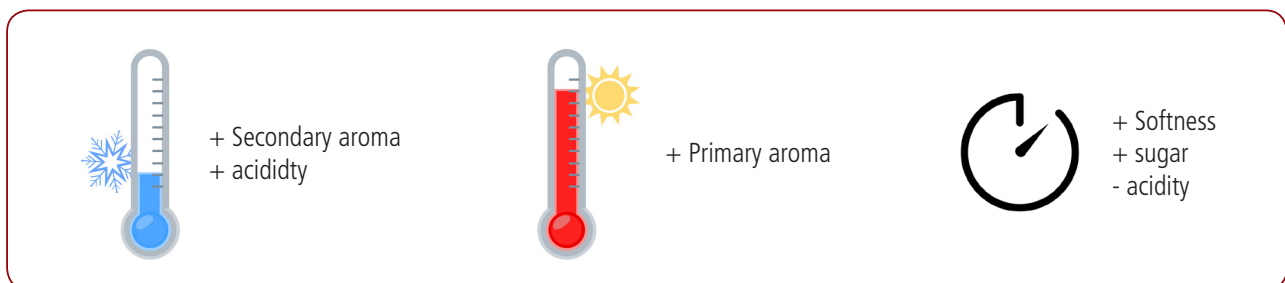
Enartis Ferm Q Citrus:
Produces wines with an intense and fresh aroma of grapefruit, lime, orange peel, citrus blossom and tropical fruit.



• Yeast nutrition is key to optimize the effect of yeast, limit off-flavour development and enhance fermentation aroma production.

We recommend two nutrient additions:

- At yeast inoculation, **Nutriform Arom Plus** improves yeast cell growth, cells resistance to alcohol and performance and increases the production of secondary aromas by providing specific amino acids that can be used as precursors in the synthesis of aromatic compounds.
- At 1/3 alcoholic fermentation, **Nutriform Advance** ensures complete fermentation, reduces yeast stress, exerts a detoxifying action and limits H₂S production.
- The use of tannins such as **Enartis Tan Citrus** and **Enartis Tan Red Fruit** amplifies the aromatic profile of the wine, thanks to their antioxidant action and the capability of releasing nor-isoprenoid and terpenic precursors coming from the woods from which they are extracted. Enartis Tan XC instead, helps the formation of stable colour compounds that preserve the blue-violet note over time.
- Fermentation temperature changes yeast metabolism and enzymatic activities: Low temperatures (12-14°C) promote ester and acetate production, while higher temperatures (16-18°C) increase varietal character expression.



MATURATION, STABILIZATION AND BOTTLING

Oxygen is the main enemy of rosé wines. At racking and during the various cellar operations, protect wine with inert gas, maintain a high content of dissolved CO₂ and a temperature of around 13-14 °C.

The addition of **Enartis Stab SLI** (fine active lees) helps to maintain a low redox potential and consequently to preserve a greater aromatic and chromatic freshness.

At settling, clarification and filtration, the addition of tannins with a high antioxidant activity such as **Enartis Tan SLI**, helps to consume the dissolved oxygen without changing the organoleptic features of the wine. At bottling, **Citrostab rH** performs the same function.

For tartaric stabilization of wine, the use of **Cellogum LV20** (20% CMC solution) or **Zenith Uno** (KPA solution) as an alternative to cold stabilization preserves the freshness and the aroma of the wine and minimizes the risk of oxidation.



FOUR COMMON STYLES OF ROSÉ

FRUIT DRIVEN ROSÉ	
<i>Recommended Grapes Varieties</i>	Syrah, Zinfandel, Malbec, Petite Syrah, Tempranillo, Cabernet Sauvignon, Merlot
<i>Crusher</i>	AST Zym Arom MP
<i>Maceration</i>	Medium - Sagnée
<i>Settling</i>	Zym RS - Claril AF
<i>Temperature</i>	13-15°C (55-59°F)
<i>Inoculation</i>	Enartis Ferm Red Fruit Nutriferm Arom Plus Enartis Tan Red Fruit
<i>1/3 Fermentation</i>	Nutriferme Advance Enartis Pro R

"RESERVE" / RICH ROSÉ	
<i>Crusher</i>	AST Zym Arom MP
<i>Maceration</i>	Medium
<i>Settling</i>	Zym RS - Claril AF
<i>Temperature</i>	16-17°C (60-62°F)
<i>Inoculation</i>	Enartis Ferm Perlage Nutriferm Arom Plus Incanto N.C. White
<i>1/3 Fermentation</i>	Nutriferme Advance Enartis Pro Uno

FLORAL ROSÉ	
<i>Recommended Grapes Varieties</i>	Pinot Noir, Nebbiolo, Grenache, Cinsault, Carignan, Merlot
<i>Crusher</i>	AST Zym Arom MP
<i>Maceration</i>	Short
<i>Settling</i>	Zym RS - Claril AF
<i>Temperature</i>	16-17°C (60-62°F)
<i>Inoculation</i>	Enartis Ferm Es 123 Nutriferm Arom Plus Enartis Tan Blanc Enartis Pro Blanco or Pro FT
<i>1/3 Fermentation</i>	Nutriferme Advance

PROVENÇAL / THIOLIC ROSÉ	
<i>Recommended Grapes Varieties</i>	Grenache, Mourvèdre, Syrah, Sangiovese, Cabernet Sauvignon
<i>Crusher</i>	AST Zym Arom MP
<i>Maceration</i>	Short
<i>Settling</i>	Zym Rs - Claril AF
<i>Temperature</i>	16-17°C (60-62°F)
<i>Inoculation</i>	Enartis Ferm Q Citrus Nutriferm Arom Plus Enartis Tan Citrus Enartis Pro Blanco or Pro FT
<i>1/3 Fermentation</i>	Nutriferme Advance



ENARTIS RANGE OF PRODUCTS

At the Crusher

AST: Ascorbic acid, gallic tannins and potassium metabisulphite. 100 ppm of AST = 28 ppm SO₂.

Enartis Zym Arom MP: maceration enzyme with protease secondary activity. Increases aroma extraction and reduces bentonite fining.

At Settling

Enartis Zym RS: pectolitic enzyme for rapid settling.

Enartis Claril AF: Blend of bentonite, PVPP, pea protein and silica.

Yeast Nutrition

Nutriform Arom Plus provides essential nutrients for proper yeast development such as amino acids, vitamins and mineral salts. Supplies a high content of aromatic precursors for the synthesis of secondary aromas.

Nutriform Advance: organic and inorganic nitrogen, yeast cell walls rich in sterols and fatty acids and cellulose. Helps yeast with stress resistance, detoxifies wine, ensures complete fermentation and reduces H₂S production.

Fermentation Tannins

Enartis Tan Red Fruit: blend of condensed tannins extracted from red fruit trees wood (nor-isoprenoid precursors). It enhances red fruit and berry aroma production.

Enartis Tan Citrus: blend of tannins extracted from citrus tree wood with terpenic aromatic precursors. It contributes to floral, orange blossom, grapefruit and lemon notes.

Enartis Tan Blanc: pure gallic tannins with strong antioxidant activity.

Incanto NC White: soluble mixture of untoasted oak tannin, acacia tannins and yeast polysaccharides. It reduces off-flavors and green characters, protects against oxidation, prevents reduction and increases wine volume.



Fermentation Polysaccharides

Enartis Pro R: pure yeast derivative. It releases mannoproteins that balance mid-palate and increase length sensation.

Enartis Pro Blanco: yeast cell wall polysaccharides rich in sulfur-containing peptides. Enhances thiol production, balances mid-palate and improves length sensation.

Enartis Pro FT: blend of yeast cell wall polysaccharides rich in sulfur-containing peptides and PVI/PVP. It enhances thiol production, balances mid-palate and protects against oxidation.

Maturation, stabilization, bottling

Enartis Stab SLI: blend of yeast derivative, oak tannin and PVI/PVP. It balances wine redox potential, scavenges oxygen and prevent the oxidation of wine during storage in bulk.

Enartis Tan SLI: tannin produced from untoasted oak with a unique process that makes it extremely effective in blocking oxidation and prolonging wine shelf life.

Cellogum LV20: liquid preparation containing 20% CMC. The most filterable and the easiest to use on the market!

Zenith Uno: solution of potassium polyaspartate A-5D K/SD for full tartaric stabilization of rosé wines.

Citrostab rH: pre-bottling coadjunt based on powerful antioxidant compounds that protects wine from undergoing alteration such as atypical aging.