

VINIFICATION SCHEDULE FOR RED WINE

- Treat the fruit with sulphite, due to diseases and the like.
- Select the fruit (ensure there is less than 5% botrytis, otherwise pellicular maceration will not be possible).
- Bruise the fruit at a cold temperature.
- Add enzymes, leave for 12 hours at a temperature of 20°C, you could use short-acting enzymes for a few hours at a cold temperature. Possibly add lysozyme (anti-lactic acid bacteria).
- Add sulphite to the juice (0.5 g/10 l), leave for 12 hours under a controlled temperature.
- Possibly carry out pellicular maceration with the grapes or fruit at a controlled temperature, below 10°C and for four to seven days.
- Measure and correct the acidity and density.
- Add nutritive salt; dissolve in water and distribute evenly.
- Add yeast; hydrate in water and add under the right temperature.
- Alcoholic fermentation occurs at the right temperature (20 - 25°C).
- Regularly monitor the tannin content and colour.
- Press the fruit and possibly separate the vin de goutte from the press wine. Keep the pressure of your press under control!
- If necessary, add extra enzymes to enhance the aroma.
- Alcoholic fermentation occurs (up to 1,010 SG).
- Possibly malolactic fermentation; with the desired addition of bacteria.
- Perform regular checks and measurements; in particular, keep pH levels under control.
- Transfer at a density of 0.995.
- Add sulphite (1.5 g/10 l of wine).
- Some sediment remains. If desired, stir the sediment (bâtonnage) during the rest period.
- During the rest period, CO₂ is released. Your casks are now full to the brim!
- Possibly add anti-mould tablets if you do not have casks with floating lids.
- Regularly check the taste and SO₂ content of your measurement. Monitor the ageing process of your wine.
- Siphon and, if necessary, add sulphite.
- Rest for at least three months, keeping the temperature under control (12°C is ideal).
- Cold stabilise at a temperature below 5°C, for grapes and possibly other fruit.
- Siphon and, if necessary, add sulphite.
- Make any necessary adjustments (in case of deviations); also keep an eye on the pH value!
- Regularly measure your free SO₂ and make any necessary adjustments.
- Filter, if desired.
- When the SO₂ is stable, bottle the wine.