

VINIFICATION SCHEDULE FOR ROSÉ WINE

- Treat the fruit with sulphite, due to diseases and the like.
- Crush the fruit at a low temperature.
- Add enzymes to the must or juice. Leave for 12 hours at a temperature of 20°C, you could use short-acting enzymes for a few hours at a cold temperature.
- Add SO₂ to the juice (0.5 g/10 l), leave for 12 hours under a controlled temperature.
- Carry out pellicular maceration if desired (with red grapes). Check the temperature. Treat until the wine has the desired colour. This could take several hours to several days.
- Press the fruit and possibly separate the vin de goutte from the press wine. Keep the pressure of your press under control!
- Measure and correct the acidity and density.
- Add nutritive salt; dissolve in water and distribute evenly.
- Add yeast; hydrate in water, check the temperature beforehand.
- Alcoholic fermentation occurs at the right temperature (17 - 22°C).
- Perform regular checks and measurements (especially for the Oechsle).
- If necessary, add extra enzymes to enhance the aroma.
- 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.
- Measure and check the taste and especially the SO₂. 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 the event of any deviations.
- Regularly measure the free SO₂ and make any necessary adjustments.
- Filter, if desired.
- When the SO₂ is stable, bottle the wine.

Footnote

There are several methods for making rosé wine:

- Include a brief pellicular maceration.
- The regular pressing of red grapes, in which the juice briefly comes into contact with the red skins. This produces very light rosé wines.
- The saignée method. Literally translated, this method involves 'bleeding off' some juice from the must. The black grapes are stored in a fermentation tank. Alcoholic fermentation (AF) begins and after 24 hours, some 10-15% of the fermenting must is drained. This vin de goutte is not fully red and is left to continue fermenting.