RESTART STUCK ALCOHOLIC FERMENTATION PROTOCOL

Simply RESTART a stuck wine: Volume of wine = 100 hL

VALIDATED BY INTER RHÔNE

Wine < 20°c

Stuck wine preparation:

- Adjust SO_2 level depending on analysis.
- Specific cell wall addition (RESKUE™): **4 kg**
- **Rack-off after 24-48 h**

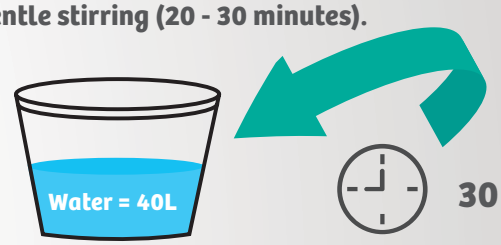
24 > 48 h

After rack off, T° of the wine will be increased to 20°C.

1 Yeast rehydratation: UVAFERM 43 RESTART™: 4 kg

Gentle stirring (20 - 30 minutes).

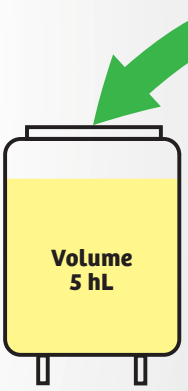
Water 37°C with ADY



30 minutes

2

***"Pied-de-cuve"* 20-25°C, constant**

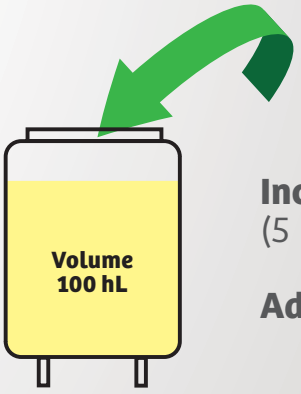


Add to the rehydrated yeast:

- 1,3 hL water
- 20 kg sugar
- 3,3 hL stuck wine detoxified
- **FERMAID O™**: 0,2 kg

When density reaches 1000 (48h - 72h.)

20-25°C, constant



Incorporation of the *"Pied-de-cuve"* (5 hL) to the stuck wine detoxified

Add 4 kg of FERMAID O™

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LALLEMAND OENOLOGY

FOR A BETTER MANAGEMENT OF SLUGGISH AND STUCK FERMENTATIONS

You can avoid sluggish or stuck alcoholic fermentation through preventive measures such as the use of the right yeast, good rehydration practices, proper protection and nutrition strategy for the wine yeast. However, certain physicochemical factors may occur that are out of your control, causing fermentation problems.
It can take a long time to get fermentation going again, with potentially disastrous consequences. So it is very important to use the appropriate tools and practices to avoid losing time, money, and wine quality.

THE  RISKS

A QUICK RESPONSE

Must in which fermentation is sluggish or stopped is vulnerable to both microbial contamination and oxidation.
To stimulate fermentation, you need the appropriate protocols and products that can handle the possible causes of problem.

DETOXIFICATION OF THE MUST

Grape must may contain toxic compounds that inhibit fermentation. Until now, the solutions for eliminating them were limited.
A new generation of yeast hull with good absorption capacity and an affinity for these types of compounds are now available (RESKUE™).

THE YEAST  SOLUTION

CHOICE OF THE YEAST

When fermentation stops mid-stream, the must generally contains much more fructose than glucose, the form of sugar that yeast prefer.
So it is important to choose an alcohol-tolerant yeast such as Uvaferm 43™ which has a high affinity for fructose and a very high fermentation capacity.

NEW: SPECIFIC PRODUCT PROCESS

Uvaferm 43 RESTART™ comes in a pre-acclimated form because of a **production process that makes yeast cells more resistant to stress conditions caused by high alcohol content.**
Production receipe includes specific micronutrients with the added benefit of survival factor protection. This survival factors include specific sterols and polyunsaturated fatty acids that strengthen the yeast membrane. The yeast cells in this product are more robust, with a lower mortality rate after inoculation, and require less time to acclimate to the must. **This simplifies the process of restarting your fermentation with only a few steps.**

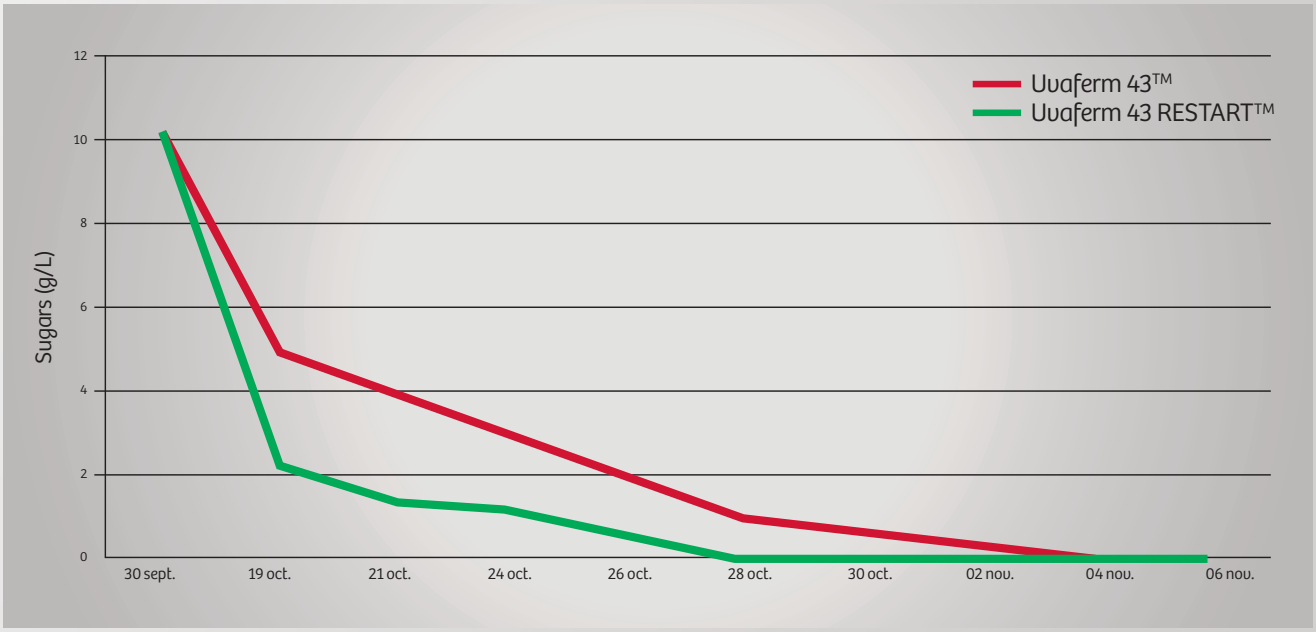
THE NUTRITION

Right at the beginning of fermentation, vitamins, minerals and available nitrogen are consumed very quickly. This can cause sluggish and stuck fermentation. **It is then key to add nutrients naturally rich in these elements such as Fermaid O™ to feed the yeasts.** Fermaid O™ (when added at 1/3 sugar depletion) supplies critical nutrients to help the yeast avoid stressed conditions. **Winemakers can now save time and energy while securely managing fermentations.**

THE RESULTS

STUCK WINE (PRIMATIVO GRAPE VARIETY, PUGLIA, ITALY 2015)

Alcohol	Residual sugar	Total Acidity	pH	Total sulfites	Free sulfites	Volatile acidity	Malic acid
14,56	10,40	8,80	3,51	21	7	0,69	0,10

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43
RESTART
SIMPLY RESTART
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