



Aromatic Whites

Aromatic whites such as Sauvignon Blanc, Riesling, Gewürztraminer, Muscat, Viognier and Pinot Gris are usually tank fermented and produced under reductive conditions with emphasis on aromatics. The following recommendations are designed to get the most from the aromatic expression of the grapes and produce high quality wines.

Winemaking Stage	Enological Product	Enartis Product	Comments	Dosage	
PRESS	SO ₂	Efferbarrique/Effergran/ Potassium Metabisulfite	Antioxidant Protection: Addition of SO ₂ .		
	SO ₂ , Ascorbic Acid, Tannin	Colortan	Antioxidant Protection: Contains potassium metabisulfite, ascorbic acid, and hydrolysable tannin which maximizes antioxidant and antimicrobial action. Can also be added at reception.	150-200 g/ton in grapes 15-20 g/hL in juice	
	Tannin	Tanenol Blanc	Antioxidant Protection: Acts as an antioxidant when added to the press.	3-10 g/hL	
	Enzyme <i>select one for use at this stage</i>		Enartis Zym Arom MP <i>(name changed from Progress Arom MP)</i>	Aromatic Potential Extraction: Used for production of intense primary aromas. Also reduces amount of bentonite needed for protein stabilization.	20-30 g/ton
			Enartis Zym Caractère <i>(name changed from Progress Caractère)</i>	Aromatic Potential Extraction: Used for maximizing juice yield and aroma expression. β-glycosidase activity yields good extraction of aroma precursors. Particularly effective with grapes having significant terpene content.	10-30 g/ton
			Enartis Zym Target <i>(name changed from Progress Target)</i>	Aromatic Potential Extraction: Enartis Zym Target favors rapid cell breakdown which gives high juice yields and the extraction of aroma and flavor compounds. Can be used as both a macerating and settling enzyme.	5-40 mL for maceration 0.4-4mL/hL for juice clarification
			Enartis Zym Extra <i>(name changed from Progress Extra)</i>	Aromatic Potential Extraction: Enartis Zym Extra brings a rapid reduction in the viscosity of juice releasing aroma and flavor precursors. Wines are more complex and balanced. Can be used as both a macerating and settling enzyme.	20-50 mL/ton
SETTLING	Enzyme <i>not necessary if using Enartis Zym Target, Enartis Zym Extra, or Enartis Zym Caractère</i>	Enartis Zym 1000 S or Enartis Zym 1000 SL <i>(name changed from Uvazyme 1000 S & Uvazyme 1000 SL)</i>	Rapid clarification of juice added after pressing.	1000 S: 1-2 g/hL 1000 SL: 2-3 mL/hL	
INOCULATION	Complex Nutrient <i>select one for use at this stage</i>	Nutriferrom Arom	Aroma Enhancement During Primary Fermentation: To be used with Challenge Aroma White or Challenge ES 181 yeast for increased aromatic intensity.	20-30 g/hL	

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INOCULATION, CONTINUED	Complex Nutrient <i>select one for use at this stage</i>	Nutrifer Energy	Complex yeast nutrient for a successful fermentation. Respects varietal integrity.	5-15 g/hL
	Yeast <i>select one for use at this stage</i>	Challenge ES 181	Aromatic Potential Expression: Especially recommended for Sauvignon Blanc and other aromatic varieties that would benefit from β -lyase activity. Recommended for low temperature and reductive conditions.	200 g/ton or 2 lbs/1,000 gal
		Challenge Aroma White	Secondary Aroma Creation: Large producer of fermentation aromas (tropical fruit, citrus, flowers). Best used on aromatic varieties such as Sauvignon Blanc, Gewürztraminer and Riesling.	200 g/ton or 2 lbs/1,000 gal
		Challenge ES 123	Secondary Aroma Creation: Lends intense and fresh aromas of green apple, pear and flowers. Best used on aromatic varieties such as Sauvignon Blanc, Gewürztraminer and Riesling.	200 g/ton or 2 lbs/1,000 gal
		Challenge Top Floral	Secondary Aroma Creation: Expresses floral aromas with notes of pear, peach, and apricot. Best used on varieties such as Pinot Gris and Viognier.	200 g/ton or 2 lbs/1,000 gal
		Challenge Top Essence	Secondary Aroma Creation: Brings out tropical fruit, passion fruit, and grapefruit aromas. Release of mannoproteins. Best used on varieties such as Pinot Gris and Viognier.	200 g/ton or 2 lbs/1,000 gal
		VQ 10	Respects varietal character and is able to ferment under stressful conditions of low pH and temperature. Best used on aromatic varieties such as Sauvignon Blanc, Gewürztraminer and Riesling.	200 g/ton or 2 lbs/1,000 gal
	Polysaccharide <i>select one for use at this stage</i>	Prolie Arom	Varietal Aroma Protection: Gives aroma and color protection leading to more intense aromas. Best used on lighter white wines.	30-50 g/hL
		Prolie Blanco	Varietal Aroma Protection: Contributes aroma and color protection, as well as mouthfeel contribution. Best used on more structured whites.	10-30 g/hL
	12 HOURS AFTER INOCULATION	DAP <i>if needed</i>	DAP	Diammonium phosphate for additional yeast nutrition.
1/3 SUGAR DEPLETION	Fermentation Nutrient	Nutrifer Advance	Nutrient providing nitrogen at mid-fermentation along with yeast hulls to adsorb fermentation inhibitors.	20-30 g/hL
	DAP <i>if needed</i>	DAP	Diammonium phosphate for additional yeast nutrition.	
	Tannin	Tanenol Elegance	Varietal Aroma Protection: Provides varietal aroma protection and contributes to aromatic complexity and longevity.	5-15 g/hL

Consult the technical data sheets for each individual product for more information and specific usage instructions.