



Bordeaux Varietals

Cabernet Sauvignon and Merlot are grand noble red grapes prized for complexity and longevity. Tannin average for Cabernet is approximately 725 mg/L, less for Merlot, although both can achieve tannin levels well over 1,000 mg/L. Other Bordeaux varietals include Petite Verdot, Cabernet Franc, Malbec and Carignane, and are frequently used for blending, but can be made as individual varietals as well. Tempranillo, the noble grape of Spain, would also be included with this style.

The following recommendations highlight the desire for extended oak ageing with these varieties as well as for reducing the possibility of green notes (pyrazines) if fruit is not mature.

Winemaking Stage	Enological Product	Enartis Product	Comments	Dosage
RECEPTION/ CRUSHER	SO ₂	Efferbarrique/Effergran/ Potassium Metabisulfite	Antioxidant Protection: Addition of SO ₂ .	
	Pre-Fermentation Tannin <i>select one for use at this stage</i>	Tanenol FP	One half added at reception for antioxidant protection One half added at inoculation for more rapid polymeric color formation. Most effective on sound fruit.	100-400 g/ton
		Tanenol Rouge	One half added at reception for antioxidant protection One half added at inoculation for more rapid polymeric color formation. Effective on sound fruit, highly recommended for damaged fruit.	100-400 g/ton
COLD SOAK	Macerating Enzyme <i>select one for use at this stage</i>	Enartis Zym Couleur <i>(name changed from Uvazyme Couleur)</i>	Aromatic Potential Extraction: Best used for fast extraction of polyphenols and increased organoleptic balance.	20-40 g/ton
		Enartis Zym Balance <i>(name changed from Progress Balance)</i>	Aromatic Potential Extraction: Recommended for the production of big structured red wines. Increases polyphenolic potential.	20-40 g/ton
INOCULATION	Complex Yeast Nutrient	Nutrifer Energy	Complex nutrient added at inoculation.	5-15 g/hL
	Yeast <i>select one for use at this stage</i>	VQ 51	Aromatic Potential Expression: Excellent all-around choice, particularly for Bordeaux varietals.	200 g/ton or 2 lbs/1,000 gal
		Challenge Vintage Red	Aromatic Potential Expression: The initial closed aromas open with ageing, also producing soft tannins with under-ripe grapes. Large glycerol and mannoprotein production. Used in Old World style wines.	200 g/ton or 2 lbs/1,000 gal
		Challenge ES 454	Aromatic Potential Expression: Contributes red fruit aromas and produces fruit forward and elegant wines.	200 g/ton or 2 lbs/1,000 gal
		Challenge ES 488	Aromatic Potential Expression: ES 488 gives big structure, open nose, and masks green notes. Used in New World style wines.	200 g/ton or 2 lbs/1,000 gal
		Challenge Red Fruit	Aromatic Potential Expression: Contributes intense aromas of fruit and violets. Best used for early or moderately aged reds.	200 g/ton or 2 lbs/1,000 gal



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INOCULATION, CONTINUED	Polysaccharide	Prolie Tinto	Varietal Aroma Protection: Mixture of cell wall polysaccharides, grape seed tannin and ellagitannins for more intense and stable color, more intense fruit aromas, and more volume in mouthfeel. Prolie Tinto can be used in conjunction with fermentation tannins.	150-400 g/ton	
12 HOURS AFTER INOCULATION	DAP <i>if needed</i>	DAP	Diammonium phosphate for additional yeast nutrition.		
2 DAYS AFTER INOCULATION	Oxygen	Oxygen	Pump over or macro-oxygenation.		
1/3 SUGAR DEPLETION	Fermentation Nutrient	Nutriferme 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 <i>select one for use at this stage</i>	Tanenol Fruitan		Varietal Aroma Protection: Addition of this tannin towards the end of alcoholic fermentation allows for better retention of color and protection against oxidation.	100-200 g/ton
		Tanenol Red Fruit		Aroma Enhancement: Used in combination with Challenge ES 454, Challenge ES 488, and Challenge Red Fruit which have glycosidase activity that liberates precursors provided by tannins for increased red fruit aroma and protection of primary aromas. Best if half added at inoculation and half at 1/3 sugar depletion.	90-270 g/ton

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