



Rosé Wines

Vinquiry regards the fermentation of rosé wines as similar to tank-fermented, aromatic white wines. They are generally produced with emphasis on ester formation and other positive aromas. 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 .	
	Tannin	Tanenol FP or Tanenol Rouge	Antioxidant Protection: Add at press to aid in color stabilization and protect against oxidation.	10-20 g/hL
	Enzyme <i>select one for use at this stage</i>	Enartis Zym Arom MP	Works well with all yeasts recommended for rosés. Should be added into the press. Reduces the amount of bentonite needed for protein stabilization.	20-30 g/ton
		Enartis Zym Couleur	Aromatic Potential Extraction: When added to press, will aid in producing more intense aromas.	20-40 g/ton
SETTLING	Enzyme	Enartis Zym 1000 S or Enartis Zym RS	Rapid clarification of juice added after pressing.	1000 S: 1-2 g/hL RS: 1-3 mL/hL
INOCULATION	Complex Nutrient	Nutriform Arom	Aroma Enhancement During Primary Fermentation: To be used for increased aromatic intensity and complexity.	20-30 g/hL
		Yeast <i>select one for use at this stage</i>	Enartis Ferm Aroma White	Secondary Aroma Creation: Large producer of fermentation aromas (tropical fruit, citrus, flowers).
	Enartis Ferm Red Fruit		Secondary Aroma Creation: Excellent aroma production. Best for fruit forward, early release wines.	200 g/ton or 2 lbs/1,000 gal
	Enartis Ferm ES 181		Aromatic Potential Expression: Ferments well at low temperatures. Produces fermentation aromas which integrate well with varietal character.	200 g/ton or 2 lbs/1,000 gal
	Enartis Ferm Top Floral		Secondary Aroma Creation: Ferments well at low temperatures. Expresses floral aromas of rose and jasmine.	200 g/ton or 2 lbs/1,000 gal
	Polysaccharide <i>select one for use at this stage</i>	Prolie Blanco	Varietal Aroma Protection: Aids in producing fresher, more intense and lasting aromas. Provides good color intensity and stability.	10-30 g/hL
		Prolie Round	Varietal Aroma Protection: Aids in producing intense, fruit forward aromas and wines that are softer and well-balanced. Prolie Round also improves the structure.	15-25 g/hL



Rosé Wines, continued

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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	Nutriform 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 Fruitan	Varietal Aroma Protection: Addition of this tannin during fermentation increases body and fresh fruit character. It also helps to stabilize color.	100-200 g/ton

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