

FICHE INFORMATION :

RESTARTING A STUCK ALCOHOLIC FERMENTATION

STEP 1: Treatment of the stuck tank (ex. for 100hL)

- Rack the tank without aeration and get rid of the lees
- Sulphite at 2 g/hL
- Detoxify the wine:
 - Red wine: **Flor'Protect** 4kg (40g/hL)
 - White and rosé wine: **Actibiol** 4kg (40g/hL)
- Mix the tank (closed circuit pumpover or stirring)
- Maintain the temperature at 20°C
- After 48 hours, take out 5% of the volume (5hL) into another tank



Step 2: Preparation of the restart tank (5hL)

- Adjust the tank to a TAV of 6-7%vol. and the sugar to 20-30g/L
- Add 100g of **Vitaferment** (20g/hL)
- Maintain the temperature of the restart tank at 20°C



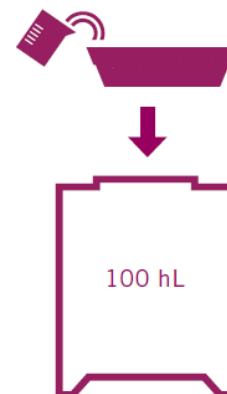
Step 3: Rehydration and acclimatisation of the yeast

- Add **Oenostim**® (30 g/hL) slowly to 60L of hot water (~40°C) stirring continually in order to avoid forming clumps.
- Leave to expand for 15 minutes then add 3kg of **LA Bayanus** (30 g/hL) and stir gently
- Wait 20 minutes before doubling the volume by adding 60L from the restart tank
- Once the fermentation has started (monitor with a mustimetre), carry out a strong aeration
- Once the concentration in sugar is less than 3g/L, double the volume again by adding wine from the restart tank (120L)
- Repeat the previous step until all of the restart tank is at 3g/L of sugar



Step 4: Adding to the stuck tank

- Add the wine from the restart tank to the stuck tank. In the most difficult cases, you may wish to double the volume of the restart tank once more by adding 5hL from the stuck tank
- Add 2kg **Vitaferment** (20g/hL) to the stuck tank
- Maintain the tank at 20°C



Products Required

	100hL	Dose
Flor'Protect (red)/Actibiol (white, rosé)	4 kg	40 g/hL
Vitaferment	2.1 kg	20 g/hL
Oenostim®	3 kg	30 g/hL
LA BAYANUS	3 kg	30 g/hL

