
SKOFFoenotec
passion for winemaking
Our products support the CRAFT,
to express your unique TERROIR in
CHARACTERFUL WINES.
SKOFFOENOTEC
GRAND
OENOLOGY
STYRIA

ABOUT US

Growing up in a family winery in southern Styria, I developed a special affinity for wine from a young age. This initial fascination turned into an ardent passion during my education as an oenologist. Experience abroad as an assistant winemaker in renowned wineries and the years that followed as the oenologist in charge of my parents‘ winery sharpened my eye for the art of winemaking. My journey continued with years of international distribution of French oenological products, barrels and wood alternatives, where I experienced the changing challenges of the wine world first-hand.

The realisation that elegant, delicate and balanced wines characterise the new era made me realise my vision. With SKOFFoenotec, I have created a a modern Austrian oenological brand that is characterised by its specialisation in contemporary wine styles, with products that promote the development of wines into individual masterpieces.

SKOFFoenotec is the result of years of development, significant investment and my deep passion for wine. It combines my vision and experience with international expertise.

SKOFFoenontec is a testimony to my deep-seated desire to make a significant contribution to wine production. The uniqueness of this Austrian oenological brand, based in St. Veit i.d. Südsteiermark, is reflected in the aroma of the wines it has vinified.

With best regards from southern Styria,

ING. MAG. **JOACHIM SKOFF,**
MIM (CEMS); OENOLOGIST

CONTENT

2025

01 Category overview

02 Product details

CERTIFICATES
← Here, you can find all product certificates

03 Instructions for preliminary tests

PROFILING / FILLING PREPARATION

04 Concepts/protocols

SKOFFoenotec's Choice

SKOFFoenotec's Choice

CONCEPTS WHITE WINES & ROSÉ

SKOFFoenotec's Choice

CONCEPTS RED WINES

SKOFFoenotec's Choice

CONCEPTS SPONTANEOUS FERMENTATION

SKOFFoenotec's Choice

YEAST NUTRITION CONCEPTS

OVERVIEW

FermCraft®

YEASTS

S-Pure
Yeast for a pure, variety typical aroma profile
Page 66

S-Arom
Yeast for an intense aroma profile
Page 67

S-Finesse
Yeast for rich in finesse and variety typical aroma profile
Page 68

S-Expression
Yeast for an aromatic and variety typical aroma profile
Page 69

S-Thiol
Yeast for an aromatic and variety typical aroma profile
Page 70

S-GrandCru
Yeast for complex wines with a variety typical aroma profile
Page 71

S-RedFruity
Yeast for a fruity aroma profile
Page 72

S-GrandRed
Yeast for a complex aroma profile
Page 73

S-RedPremium
Yeast for a ripe aroma profile
Page 74

MaloCraft®

BACTERIA

B-Pure
Puristic aroma profile, degradation of malic acid
Page 78

B-Fruit
Fruity aroma profile, degradation of malic acid
Page 79

B-Terroir
Terroir-accentuated aroma profile, degradation of malic acid
Page 80

B-Plus
Expressive aroma profile, degradation of malic acid
Page 81

FermActiv®

NUTRITIONS

First
Yeast activator to ensure good fermentation
Page 84

DAP
DAP yeast nutrition for a clean fermentation
Page 85

Duo
DAP & thiamine yeast nutrition for a clean fermentation
Page 86

Complex
Organic yeast nutrition and detoxification for a clean and safe fermentation
Page 87

Power
DAP & thiamine & inactive yeasts – a complete yeast nutrition for a clean fermentation
Page 88

Safe
Detoxification to ensure a safe fermentation
Page 89

Malo
Bacterial nutrition and detoxification for an efficient malolactic fermentation
Page 90

NTU
To increase the turbidity for a better and purer fermentation
Page 91

FermFinesse®

AROMA PROTECTION & EXPRESSION

Protect
Protection against oxidation and general aroma protection during vinification and ageing
Page 94

Esters
Aroma expression of esters/ fermentation aromas
Page 95

Thiols
Aroma expression of thiols/varietal aromas
Page 96

ZymTec®

ENZYMES

Mash White
Enzyme for maceration – improvement of production efficiency and extraction of aroma precursors
Page 100

Mash Red
Enzyme for maceration – improvement of production efficiency as well as extraction of colour, tannins and aroma precursors
Page 101

Clear
Enzyme for efficient clarification
Page 102

Power
Enzyme for maceration & clarification – increased production efficiency, extraction of aroma precursors and efficient clarification
Page 103

Fruit Expression
Enzyme for the aroma release
Page 104

Autolysis
Enzyme for lees autolysis, degradation of botrytis glucans and improvement of filtration
Page 105

FineOrigin®

FININGS

Pure
Pea protein fining for clear wine
Page 108

Activ
Pea protein & PVPP fining for clear wines
Page 109

Advanced
Pea protein & PVPP & calcium bentonite & chitin-glucan fining for clear wines
Page 110

Plus
Pea protein & PVPP & gelatine & calcium bentonite fining for clear wines
Page 111

Extra
PVPP & cellulose & gelatine & calcium bentonite fining for clear wines
Page 112

PVPP
PVPP fining for clear wines
Page 113

PVPP – microgranulated
PVPP fining for clear wines
Page 114

Gelatine Standard
Gelatine fining for clear wines
Page 115

Gelatine Plus
Gelatine fining for clear wines
Page 116

Gelatine Extra
Gelatine fining for clear wines and for flotation
Page 117

Casein
Casein fining for clear wines
Page 118

Albumin
Albumin fining for clear wines
Page 119

ISI
Fish-based fining for clear wines
Page 120

CarboTaste
Fish-based fining for clear wines
Page 121

CarboColor
Activated charcoal fining for light-coloured wines
Page 122

TanProtect®

TANNINS

White
Tannin for protection against oxidation
Page 126

Red
Tannin for protection against oxidation and colour stabilisation
Page 127

Ferm
Tannin for colour stabilisation and body
Page 128

TanFinesse®

TANNINS

Structure& Length
Oak tannin – for structure and length
Page 132

Light Toasted Oak
Oak tannin – for structure and complexity
Page 133

Medium Toasted Oak
Oak tannin – for structure and complexity
Page 134

Medium Plus Toasted Oak
Oak tannin – for structure and complexity
Page 135

Intense Toasted Oak
Oak tannin – for structure and complexity
Page 136

Structure& Balance
Tannin & polysaccharide – for structure and balance
Page 137

Roundness& Balance
Tannin & polysaccharide – for roundness and balance
Page 138

Elegance& Balance
Tannin & polysaccharide – for elegance and balance
Page 139

BalanceFinesse®

HARMONIZATION

GumSelect
Gum arabic – for body and roundness
Page 142

PremierCru
Polysaccharides & mannoproteins – for body and roundness
Page 143

GrandCru
Mannoproteins – for body and roundness
Page 144

StaboProtect®

STABILISATION

BentoOrigin
Natural calcium bentonite for clarification
Page 148

BentoPower
Natural sodium-calcium bentonite for protein stabilisation in must, during fermentation and in wine
Page 149

MetaSafe
Metatartaric acid index 40 – for tartrate stabilisation
Page 150

VinoSafe Standard
CMC powder – for the tartrate stabilisation
Page 151

VinoSafe Plus
CMC powder, very easily soluble – for tartrate stabilisation
Page 152

VinoSafe 21%
CMC liquid 21 % – for tartrate stabilisation
Page 153

Acids

PrimeOak®

OAK PRODUCTS

Granular SingleToast FR

Chips SingleToast FR

Chips SingleToast US

Chips SignatureBlend FR

Chips SignatureBlend FR

Blocks SingleToast FR

Staves SingleToast FR

Barrel Inserts SingleToast FR

Barrel Inserts SignatureBlend FR

WHITE & ROSÉ WINES

Mash

MACERATION

ZymTec® Power/ Mash White
2–4 g or ml/100 kg
from P. 100

AROMA PROTECTION

TanProtect® White
3–15 g/100 kg
Page 126

FermFinesse® Protect
30–50 g/100 kg
Page 94

Must before sedimentation

SEDIMENTATION/ PECTINE DEGRADATION

ZymTec® Power/Clear
2–4 g or ml/100 hl
from P. 103

PHENOL-REDUCTION

FineOrigin® Range
depending on the product
from P. 108

SEDIMENTATION/ PROTEIN REDUCTION

StaboProtect® BentoOrigin / BentoPower
80–200 g/hl
from P. 148

AROMA PROTECTION

FermFinesse® Protect
30–50 g/100 hl
Page 94

Must after sedimentation

AROMA EXPRESSION

FermFinesse® Thiols
30–50 g/hl
Page 96

Fermentation

YEAST ACTIVATION

FermActiv® First
30 g/hl
Page 84

YEAST

FermCraft® Range
20–25 g/hl
from P. 84

CO-INOCULATION ACID REDUCTION

MaloCraft® B-Pure / B-Fruit / B-Terroir
Package size depends on the amount of wine
from P. 78

YEAST NUTRITION

FermActiv® Range
depending on the product
from P. 84

TURBIDITY

FermActiv® NTU
20–80 g/hl
Page 91

AROMA EXPRESSION

FermFinesse® Esters
30–50 g/hl
Page 95

ZymTec® Fruit Expression
3–6 g/hl
Page 104

AROMA PROTECTION

FermFinesse® Protect
30–50 g/hl
Page 94

STRUCTURE & ELEGANCE

PrimeOak® Chips Structure & Elegance
10–150 g/hl
Page 169

COMPLEXITY & BODY

ZymTec® Autolysis
6 g/hl
Page 105

DETOXIFICATION IN THE EVENT OF SLUGISH FERMENTATION

FermActiv® Safe
20–40 g/hl
Page 89

Maturation

AROMA PROTECTION

FermFinesse® Protect
30–50 g/hl
Page 94

SEQUENTIAL ACID REDUCTION

MaloCraft® B-Pure / B-Fruit / B-Terroir / B-Plus
Package size depends on the amount of wine
from P. 78

RED WINES

Mash

EXTRACTION

ZymTec® Mash Red
2–4 ml/100 kg
Page 101

COLOUR STABILITY

TanProtect® Red
10–80 g/100 kg
Page 127

STRUCTURE / COMPLEXITY

PrimeOak® Granular Structure / Medium
100–400 g/100 kg
Page 163

AROMA EXPRESSION

FermFinesse® Thiols
30–50 g/hl
Page 96

Fermentation

YEAST ACTIVATION

FermActiv® First
30 g/hl
Page 84

YEAST

FermCraft® Range
20–25 g/hl
from P. 84

CO-INOCULATION ACID REDUCTION

MaloCraft® B-Fruit / B-Terroir
Package size depends on the amount of wine
from P. 79

YEAST NUTRITION

FermActiv® Range
depending on the product
from P. 84

AROMA EXPRESSION

FermFinesse® Esters
30–50 g/hl
Page 95

COLOUR STABILITY

TanProtect® Ferm
10–60 g/hl
Page 128

Maturation

AROMA PROTECTION

FermFinesse® Protect
5–15 g/hl
Page 94

BACTERIA NUTRITION AND DETOXIFICATION

FermActiv® Malo
20–40 g/hl
Page 90

MaloCraft® B-Pure / B-Fruit / B-Terroir / B-Plus
Package size depends on the amount of wine
from P. 78

Category overview

01

YEASTS WHITE/ROSÉ/SPARKLING

SKOFFOENOTEC GRAND OENOLOGY STYRIA

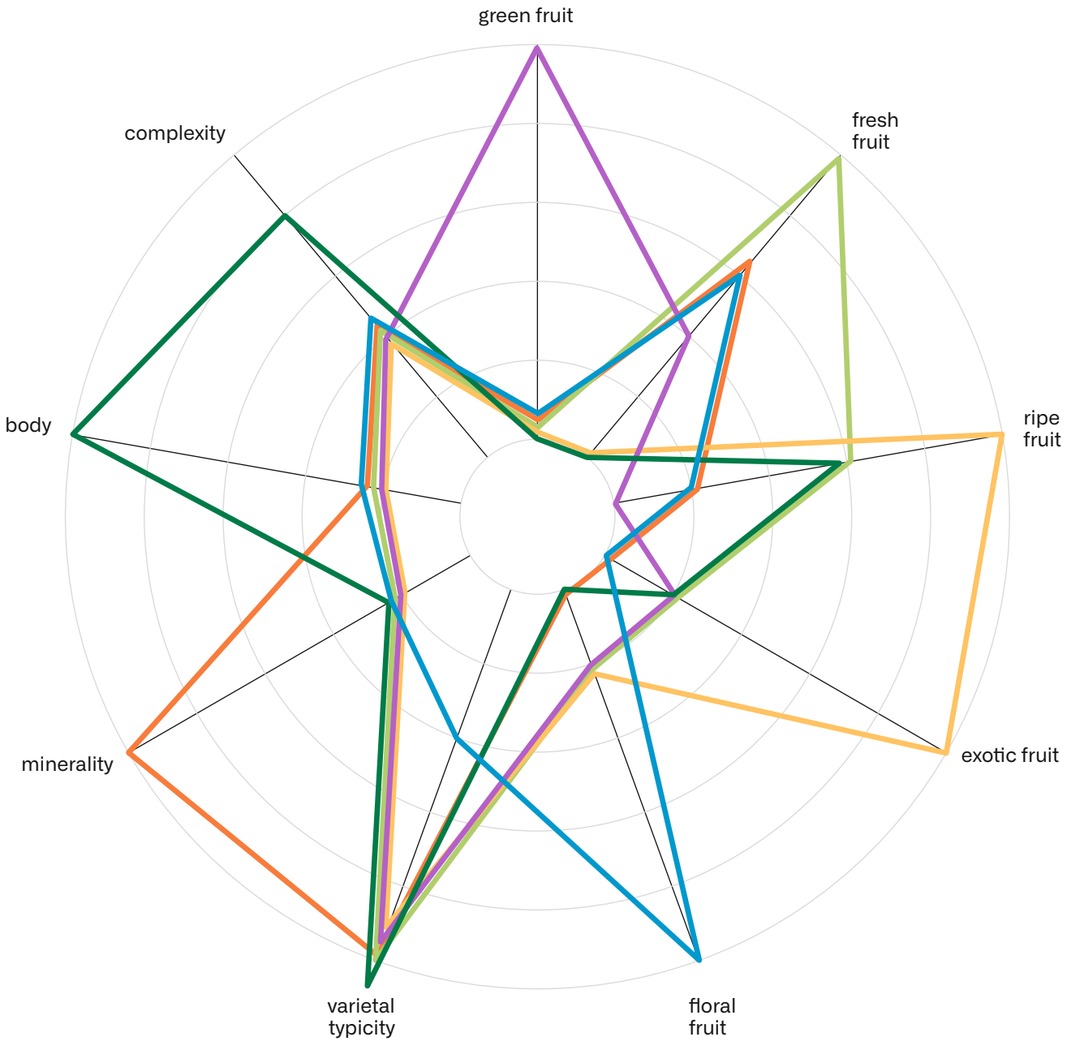
FermCraft®

	S-Pure	S-Arom	S-Finesse	S-Expression	S-Thiol	S-GrandCru
WINE TYPE						
VARIETAL AROMAS/ THIOLS						
FERMENTATION AROMAS/ESTERS						
NUTRIENT REQUIREMENTS	medium	high	high	high	high	low
FERMENTATION TEMPERATURE	12–18 °C	12–15 °C	14–18 °C	12–18 °C	14–18 °C	15–23 °C
ALCOHOL TOLERANCE	16 % vol.	16 % vol.	15 % vol.	18 % vol.	15 % vol.	17 % vol.
AROMA PROFILE	pure, mineral, variety typical	fruity, based on fer-mentation aromas	fruity, based on varietal & fermentation aromas	fruity, based on varietal & fermentation aromas	aromatic, ba-sed on varietal & fermenta-tion aromas	complex, typical varietal aroma profile
GRAPE VARIETIES	for all grape varieties, depending on stylistic preference, as single application or in yeast combination					
DOSAGE G/HL	20–25	20–25	20–25	20–25	20–25	20–25
COMBINATION WITH AROMA EXPRESSION	FermFinesse Thiols and/or FermFinesse Esters	FermFinesse Esters	FermFinesse Thiols	FermFinesse Thiols	FermFinesse Thiols	FermFinesse Thiols
DELIVERY UNIT	500 g	500 g	500 g	500 g	500 g	500 g

Details starting on page 64

YEASTS – FermCraft®

Aroma profile white wine yeasts overview

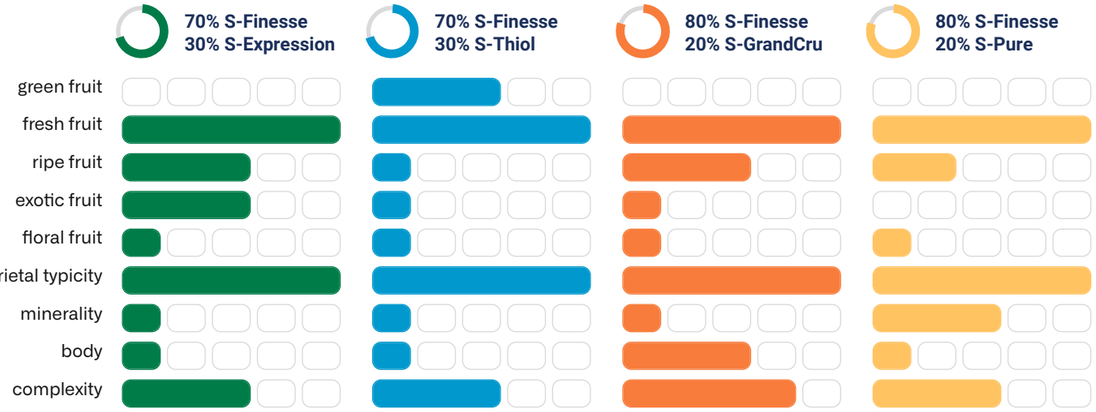


AROMA PROFILE WHITE WINE YEASTS

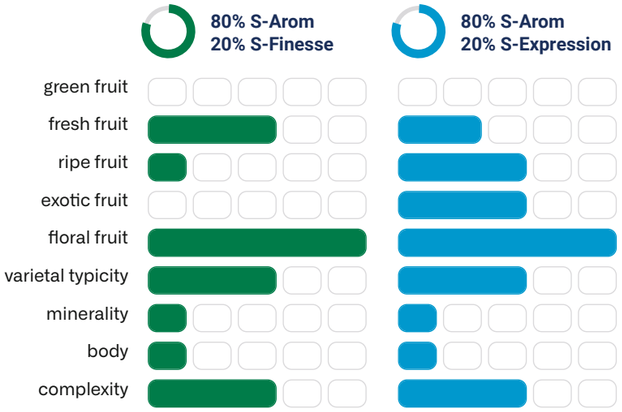
COMBINATIONS OF WHITE WINE YEASTS

Yeast combinations in a single tank add more aromatic complexity to the wines and yield better sensory results than blending finished wines that have been fermented with different yeasts. In the combinations, the yeasts are prepared separately (at the same time point) and then added to the tank simultaneously. The combinations are varied, providing the opportunity to bring even more individuality to the wines.

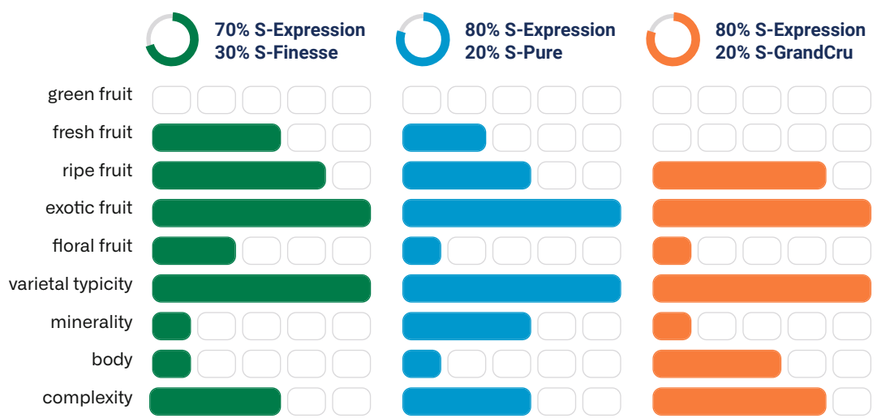
FermCraft® S-Finesse



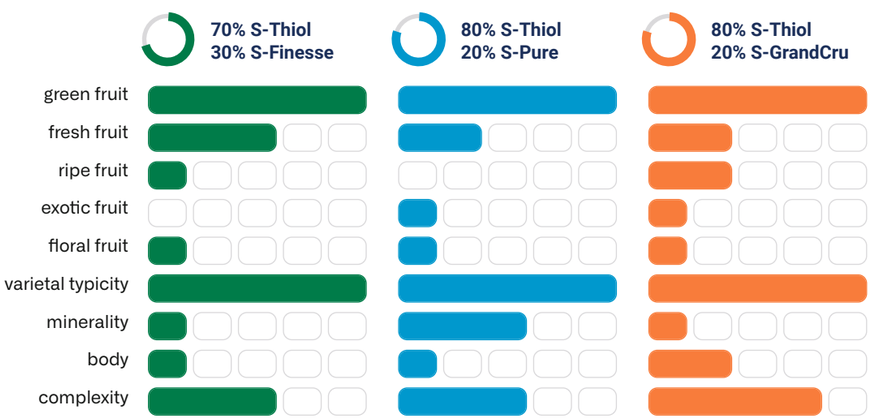
FermCraft® S-Arom



FermCraft® S-Expression



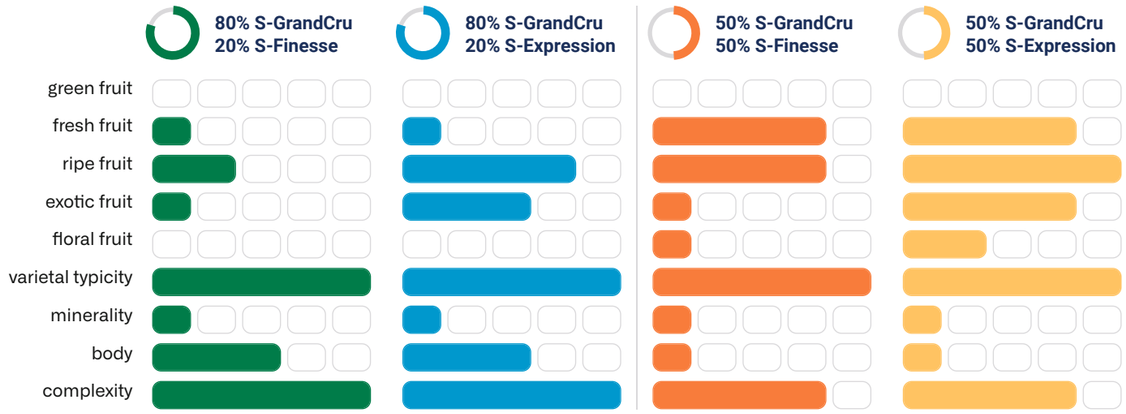
FermCraft® S-Thiol



COMBINATIONS OF WHITE WINE YEASTS

FermCraft® S-Pure

FermCraft® S-GrandCru



YEASTS RED WINE

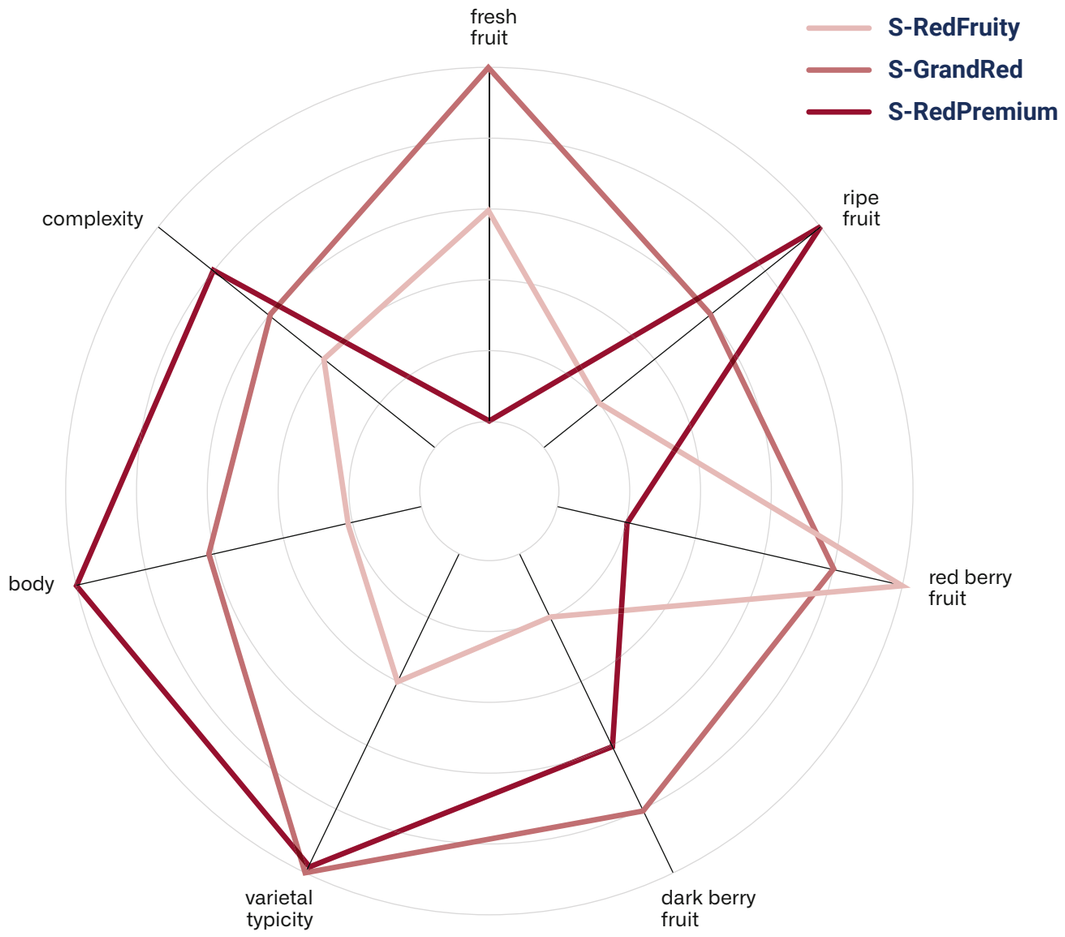
SKOFFOENOTEC GRAND OENOLOGY STYRIA

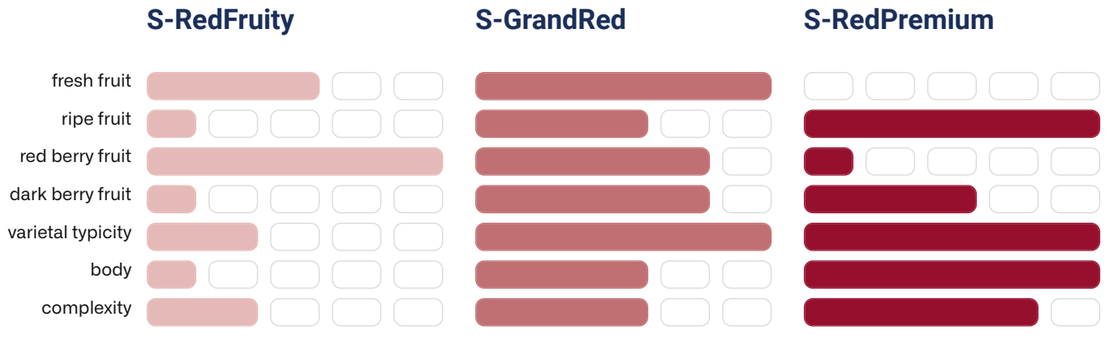
FermCraft®

	S-RedFruity	S-GrandRed	S-RedPremium
WINE TYPE	●	●	●
VARIETAL AROMAS/ THIOLS	●	●	●
FERMENTATION AROMAS/ESTERS	●	•	•
NUTRIENT REQUIREMENTS	low	low	low
FERMENTATION TEMPERATURE	20-28 °C (up to 32°C possible)	20–28 °C (up to 35°C possible)	20–28 °C (up to 32°C possible)
ALCOHOL TOLERANCE	16 % vol.	17 % vol.	18 % vol.
GRAPE VARIETIES	for all grape varieties, depending on stylistic preference, as single application or yeast combination		
AROMA PROFILE	fruity aroma profile	complex aroma profile	ripe aroma profile
DOSAGE G/HL	20–25	20–25	20–25
COMBINATION WITH AROMA EXPRESSION	FermFinesse Thiols	FermFinesse Thiols	FermFinesse Thiols
DELIVERY UNIT	500 g	500 g	500 g

Details starting on page 72

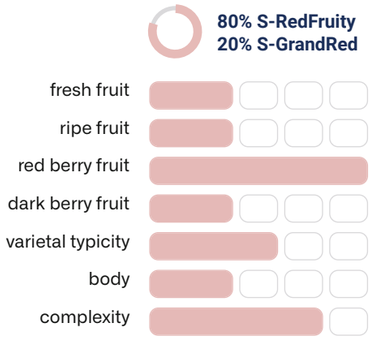
AROMA PROFILE RED WINE YEASTS



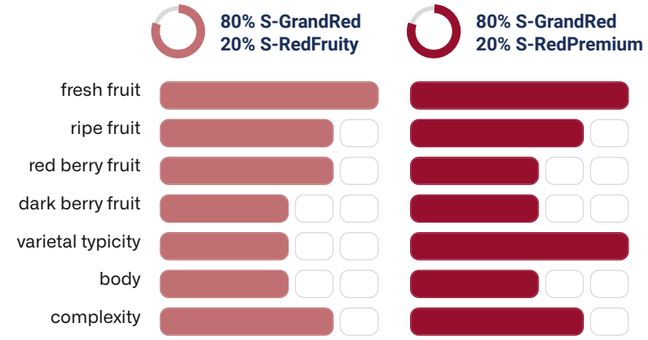


COMBINATIONS OF RED WINE YEASTS

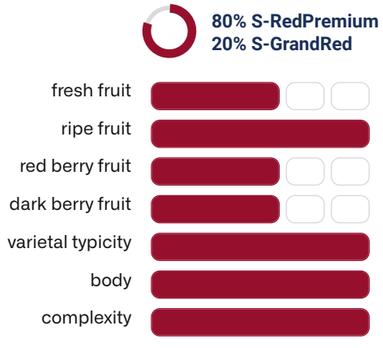
FermCraft® S-RedFruity



FermCraft® S-GrandRed



FermCraft® S-RedPremium



BACTERIA

SKOFFOENOTEC GRAND OENOLOGY STYRIA

MaloCraft®

	B-Pure	B-Fruit	B-Terroir	B-Plus
WINE TYPE				
APPLICATION	co-inoculation/ sequential	co-inoculation/ sequential	co-inoculation/ sequential	sequential
FRUIT EXPRESSION				
TERROIR EXPRESSION				
COMPLEXITY				
SMOOTH-NESS				
WINE STYLE	pure aroma profile and smoothness; sparkling base wine	fruity aroma profile and smoothness	terroir-accentua-ted aroma profile and richness	expressive aroma profile and creaminess; production of diacetyl
SO_2-TOLERANCE	<18 mg/L free; <70 mg/L total	<18 mg/L free; <70 mg/L total	<18 mg/L free; <70 mg/L total	<18 mg/L free; <70 mg/L total
PH-TOLERANCE	>3,2	>3,3	>3,3	>3,2
ALCOHOL TOLERANCE	15 % vol.	17 % vol.	17 % vol.	15 % vol.
TEMPERATURE RECOMMENDATION	>20 °C	>20 °C	22–27 °C	16–27 °C
DELIVERY UNIT	2,5 h 25 hl	2,5 h 25 hl	2,5 h 25 hl	2,5 h 25 hl

Details starting on page 76

NUTRIENTS

SKOFFOENOTEC GRAND OENOLOGY STYRIA

Details starting on page 82

FermActiv®

	First	DAP	Duo	Complex	Power	Safe	Malo	NTU
WINE TYPE	●●●	●●●	●●●	●●●	●●●	●●●	●●●	●●
MINERAL NITROGEN		●	●		•			
THIAMINE			●		•			
ORGANIC NITROGEN				●	•		•	
DETOXIFICATION	●			●	•	●	●	
TURBIDITY	•			•	•	•	•	●
VITAMINS/ MINERALS	●			•	•		•	
STEROLS/ UNSATURATED FATTY ACIDS	●			•			•	
AROMA EXPRESSION	•			•				
AROMA PROTECTION								
FAN INCREASE MG/L PER 20 G/HL		40	40	10	30			
TIME OF APPLICATION	yeast activation	during fermentation	until half of fermentation	during fermentation	until half of fermentation	during fermentation	before or during malolactic fermentation	during fermentation
DOSAGE G/HL	30	10–100	10–50	20–60	10–40	20–40	20–40	20–80
DELIVERY UNIT	1 kg	1 kg, 10 kg, 20 kg	1 kg, 10 kg	1 kg	1 kg, 10 kg	1 kg	500 g	1 kg

AROMA PROTECTION & EXPRESSION

SKOFFOENOTEC GRAND OENOLOGY STYRIA

Details starting on page 92

FermFinesse®

	Protect	Esters	Thiols
WINE TYPE	●●●	●●●	●●●
MINERAL NITROGEN			
THIAMINE			
ORGANIC NITROGEN	●	●	●
DETOXIFICATION	●	●	●
VITAMINS/ MINERALS	●	●	●
STEROLS/ UNSATURATED FATTY ACIDS	●	●	●
AROMA EXPRESSION	●	●●	●●
AROMA PROTECTION	●●	●	●●
FAN INCREASE MG/L PER 20 G/HL			
TIME OF APPLICATION	mash, fermentation, maturation	first third of fermentation	before fermentation starts
DOSAGE G/HL	30–50	20–50	20–50
DELIVERY UNIT	1 kg	1 kg	1 kg

ENZYMES

ZymTec®

	Mash White	Mash Red	Clear	Power	Fruit Expression	Autolysis
WINE TYPE	●	●	●	●	●	●
AVAILABLE AS	⁘ + ●	●	⁘ + ●	⁘ + ●	⁘	⁘
MACERATION	●	●	•	●		
CLARIFICATION	●	●	●	●		
FILTRATION	•	•	•	•		●
AUTOLYSIS						●
AROMA-EXPRESSION					●	
TIME OF APPLICATION	mash	mash	juice	mash and/or juice	wine at the end of fermentation or during maturation	
DOSAGE IN G OR ML/HL OR 100 KG	2–4 g or ml/100 kg	2–4 g or ml/100 kg	2–4 g or ml/100 kg	2–4 g or ml/100 kg or hl	3–6 g/hl	6–10 g/hl
DELIVERY UNIT	250 ml, 1 L, 5 L; 250 g, 100 g	250 ml	250 ml, 1 L, 5 L; 250 g, 100 g	250 ml, 1 L, 5 L; 250 g, 100 g	100 g	100 g

Details starting on page 98

FININGS

SKOFFOENOTEC GRAND OENOLOGY STYRIA

FineOrigin®

	Pure	Activ	Advanced	Plus	Extra	PVPP
WINE TYPE	●●	●○	●○	●○	●○	●○
PRODUCT	Pea protein	Pea protein & PVPP	Pea protein & PVPP & calcium bentonite & chitin-glucan	Pea protein & PVPP & gelatine & calcium bentonite	PVPP & cellulose & gelatine & calcium bentonite	PVPP / PVPP micro granulated
COLOUR REDUCTION	●	●	●	●	●	●
VEGETAL NOTES REDUCTION	●	●	●	●	●	●
OXIDATION NOTES REDUCTION	●	●	●	●	●	●
PHENOLS REDUCTION	●	●	●	●	●	●
CLARIFICATION	●	•	●	●	●	•
TIME OF APPLICATION	must, wine	must, wine	must	must	must	must, wine
DOSAGE G/HL	2–50	10–80	10–100	30–100	30–100	2–80
DELIVERY UNIT	1 kg, 10 kg; liquid 21 kg	1 kg, 10 kg	1 kg	1 kg, 10 kg	1 kg, 10 kg	1 kg, 10 kg, 22,7 kg

Details starting on page 106

FineOrigin®

	Gelatine Standard	Gelatine Plus	Gelatine Extra
WINE TYPE			
PRODUCT	Gelatine	Gelatine, easily dissolvable in cold water	Gelatine, easily dissolvable in cold water
COLOUR REDUCTION			•
VEGETAL NOTES REDUCTION	•	•	•
OXIDATION NOTES REDUCTION	•	•	•
PHENOLS REDUCTION			
CLARIFICATION			
TIME OF APPLICATION	must, wine	must, wine	must, wine, flotation
DOSAGE G/HL	2–10	0.5–5	Fining: 0.5–5; Flotation: 5–20 g/hl
DELIVERY UNIT	1 kg, 10 kg	1 kg, 10 kg	1 kg, 10 kg

FineOrigin®

	Casein	Albumin	ISI	Carbo-Taste	Carbo-Colour
WINE TYPE					
PRODUCT	Casein	Albumin	Fish based product	Activated charcoal for taste removal	Activated charcoal for colour removal
COLOUR REDUCTION					
VEGETAL NOTES REDUCTION	•				•
OXIDATION NOTES REDUCTION		•	•	•	•
PHENOLS REDUCTION					
CLARIFICATION			•		
TIME OF APPLICATION	must, wine	wine	must, wine	must, wine	must, wine
DOSAGE G/HL	2–60	2–10	0.25–3	2–100	10–100
DELIVERY UNIT	1 kg	1 kg	50 g, 100 g	1 kg, 10 kg	1 kg, 10 kg

TANNINS

SKOFFOENOTEC GRAND OENOLOGY STYRIA

TanProtect®

	White	Red	Ferm
WINE TYPE	●	●	●
INHIBITION OF LACCASE (BOTRYTIS)	●	●	•
OXIDATION PROTECTION	●	●	•
COLOUR STABILITY		●	●
BODY			●
REACTION WITH PROTEINS	●	●	•
TIME OF APPLICATION	mash, must, wine	mash, must, during fermentation	during fermentation, at pressing
DOSAGE IN G/HL OR 100 KG	3–15	healthy grapes: 10–30; botrytis-infected grapes: 40–80	10–40
DELIVERY UNIT	1 kg	1 kg	1 kg

Details starting on page 124

TANNINS

SKOFFOENOTEC GRAND OENOLOGY STYRIA

Details starting on page 130

TanFinesse®

	Structure &Length	Light	Medium	Medium Plus	Intense	Structure &Balance	Roundness &Balance	Elegance &Balance
STRUCTURE	●	●	•	•	•	●	•	•
LENGTH	●	●	●	•	•	●	●	●
COMPLEXITY		●	●	●	●	●	●	●
BODY		•	●	●	●	●	●	●
FRESHNESS	●	●	•	●	●	•	•	●
TIME OF APPLICATION	during maturation and/or shortly before bottling for fine-tuning							
DOSAGE G/HL	WW/Rosé/ RW: 0.1– 40 g/hl	WW/Rosé/ RW: 0.1– 40 g/hl	WW/Rosé/ RW: 0.1– 40 g/hl	WW/Rosé/ RW: 0.1– 40 g/hl	WW/Rosé/ RW: 0.1– 40 g/hl	WW/Rosé/ RW: 0.1– 40 g/hl	WW/Rosé/ RW: 0.1– 40 g/hl	WW/Rosé/ RW: 0.1– 40 g/hl
DELIVERY UNIT	50 g; 100 g, 250 g	50 g; 100 g, 250 g	50 g; 100 g, 250 g	50 g; 100 g, 250 g	50 g; 100 g, 250 g	50 g; 100 g, 250 g	50 g; 100 g, 250 g	50 g; 100 g, 250 g

The products in the BalanceFinesse and TanFinesse group retain their elegance and delicacy even at higher dosages. Application rates of up to 40 g/hl and even higher are possible. The combination of different products from these groups is beneficial depending on the oenological objective. Details can be found in „Profiling / Finishing“.

HARMONISATION

SKOFFOENOTEC GRAND OENOLOGY STYRIA

Details starting on page 140

BalanceFinesse®

	GumSelect	PremierCru	GrandCru
LENGTH	●	●	●
COMPLEXITY	●	●	●
BODY	●	●	●
FRESHNESS		●	●
FRESH FRUIT SUPPORT		●	●
RIPE FRUIT SUPPORT		●	●
DOSAGE G/HL	WW/Rosé: 0.5–50 g/hl; RW: 5–160 g/hl	WW/Rosé: 0.25–50 g/hl; RW: 1–160 g/hl	WW/Rosé: 0.1–20 g/hl; RW: 0.5–40 g/hl
TIME OF APPLICATION	before bottling	before bottling	before bottling
DELIVERY UNIT	500 g, 1 kg	100 g, 250 g, 500 g, 1 kg	100 g, 250 g, 500 g, 1 kg

STABILISATION

StaboProtect®

	BentoOrigin	BentoPower
WINE TYPE	●	●
PRODUCT	Ca-Bentonit	Na-Ca-Bentonit
CLARIFICATION	●	●
PROTEIN STABILISATION	●	●
TIME OF APPLICATION	Must	Must during fermentation, Wine
DOSAGE G/HL	50–200	80–200
DELIVERY UNIT	25 kg	25 kg

StaboProtect®

	MetaSafe	VinoSafe Standard	VinoSafe Plus	VinoSafe 21 %
WINE TYPE	●	●	●	●
PRODUCT	Metatartaric acid 40	CMC (Carboxy-methylcellulose)	CMC (Carboxy-methylcellulose)	CMC (Carboxy-methylcellulose)
TARTARIC STABILISATION	●	●	●	●
LONG-TERM EFFECT	●	●	●	●
SOLUBILITY	●	●	●	●
TIME OF APPLICATION	wine before bottling	wine before bottling	wine before bottling	wine before bottling
DOSAGE G OR ML/HL	10	10–20	10–20	25–45
DELIVERY UNIT	1 kg	1 kg	1 kg	liquid; 1 kg, 5 kg, 25 kg

Details starting on page 146

ACIDS

SKOFFOENOTEC GRAND OENOLOGY STYRIA

Tartaric acid

Malic acid

Citric acid

Ascorbic acid

Lactic acid

Details starting on page 154

PrimeOak®
OVERVIEW OENOLOGICAL OAK PRODUCTS

ABKÜRZUNG	TOASTING
S	Structure (Untoasted)
L	Light
M	Medium
M+	Medium Plus
H	High
X	Extra deep
SBLE	SignatureBlend Light Expression
SBME	SignatureBlend Medium Expression
SBMPE	SignatureBlend Medium Plus Expression
SBHTE	SignatureBlend HighToast Expression

SingleToast	One toasting with a clear sensory profile for a targeted application
SignatureBlend	Combination of different toastings to achieve more complex sensory profiles

		TOASTINGS	SIZE	CONTACT TIME
	**Granulate** SingleToast FR	S/L/M/M+/H	2–7 mm	1–2 weeks
	**Chips** SingleToast FR	S/L/M/M+/H	5–20 mm	4–8 weeks
	Chips SingleToast US	M/M+	5–20 mm	4–8 weeks
	Chips SignaturBlend FR	Structure & Length; Terroir & Fruit; Fruit & Volume; Vanilla Expression; Spice Expression; Mocha Expression; HighToast Expression	5–20 mm	4–8 weeks
	**Blocks** SingleToast FR	B.07	L/M/M+	7 mm (47 x 47 x 7)	2–4 weeks
	**Staves** SingleToast FR	S.07	S/L/M/M+/H	7 mm (960 x 47 x 7) approx. 200 g	4–6 weeks
		S.12	X	12 mm (960 x 47 x 12) approx. 350 g	6–8 weeks
		S.22	S/L/M/M+/H	22 mm (960 x 47 x 22) approx. 700 g	10–12 weeks
	**Barrel Inserts** SingleToast FR	I.12 (12 inserts)	L/M/M+/H	Insert: 300 x 22 x 7, approx. 32 g; in the barrel: 3 inserts next to each other, stainless steel connections and stainless steel hooks for attaching to the stopper	4–6 weeks
		I.24 (24 inserts)	L/M/M+/H		4–6 weeks
	Barrel Inserts SignaturBlend FR	I.20 (20 inserts)	SBLE; SBME; SBMPE; SBHTE		4–6 weeks

PrimeOak®

APPLICATION OENOLOGICAL OAK PRODUCTS

	PLACE OF APPLICATION	TIME OF APPLICATION	OENOLOGICAL APPLICATION
Granulate SingleToast FR	stainless steel tank; cask; vat	fermentation of WW, Rosé and RW; final adjustments	for achieving a particular sensory profile within a very short time
Chips SingleToast FR	stainless steel tank; cask	fermentation of WW and rosé; ageing; final adjustments	for achieving a particular sensory profile within a short time
Chips SignaturBlend FR			
Blocks SingleToast FR	stainless steel tank; cask	fermentation of WW and rosé; during maturation	for a multi-layered sensory aroma profile with complexity
Staves SingleToast FR	stainless steel tank; cask	during maturation	for a multi-layered sensory aroma profile with complexity
Barrel Inserts SingleToast FR	stainless steel tank; cask	during maturation	for a multi-layered sensory aroma profile with complexity; barrels can therefore be used for longer – fresh wood comes from the insert and micro-oxidation from the barrel
Barrel Inserts SignaturBlend FR			

Details starting on page 160

PrimeOak®

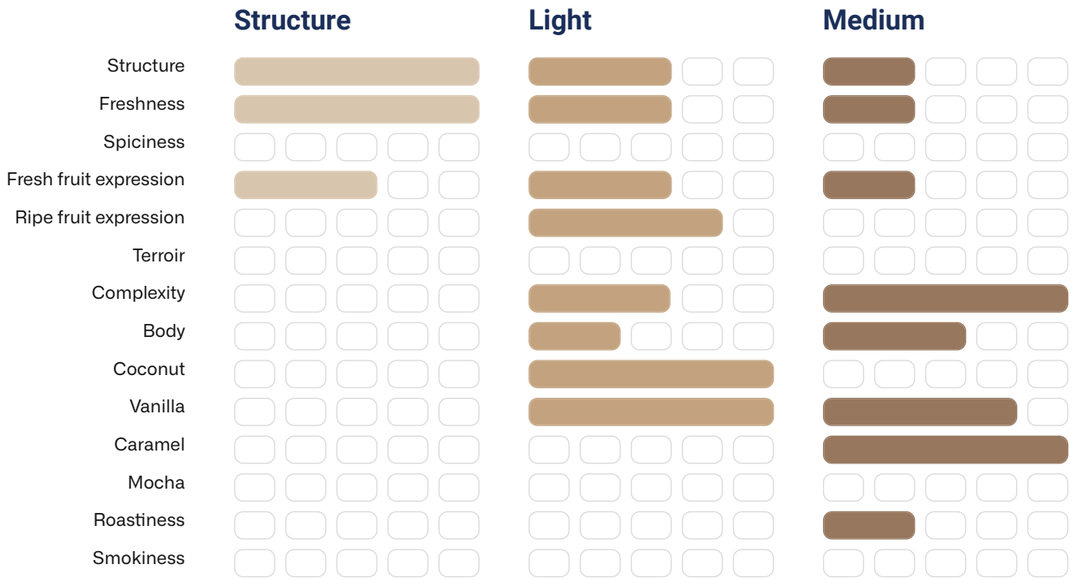
WOOD THICKNESS AND AROMA PROFILE

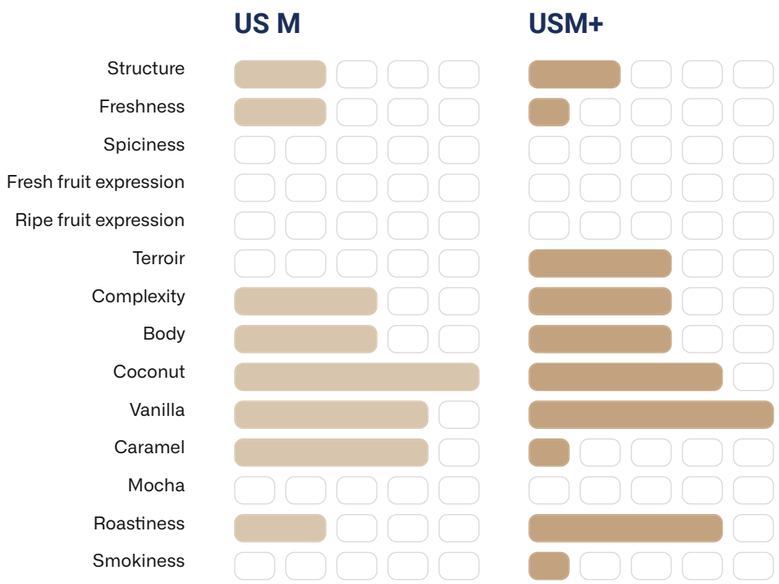
The thicker the wood, the more complex the aroma profile

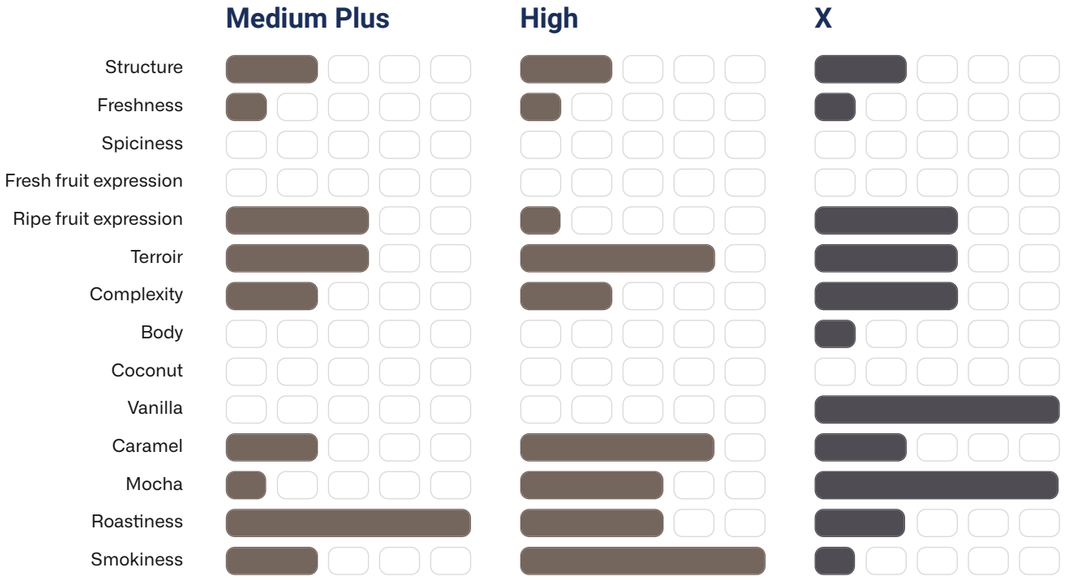
PrimeOak®

TOASTING AND AROMATIC EXPRESSION

SingleToast FR
Granulate, chips, blocks, staves and barrel inserts

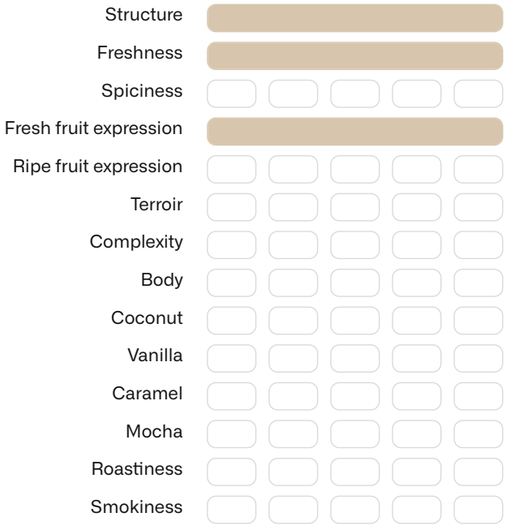




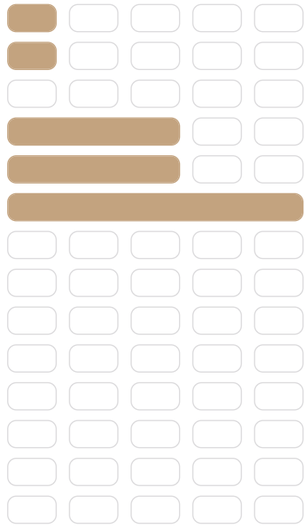


SIGNAGTUREBLEND CHIPS

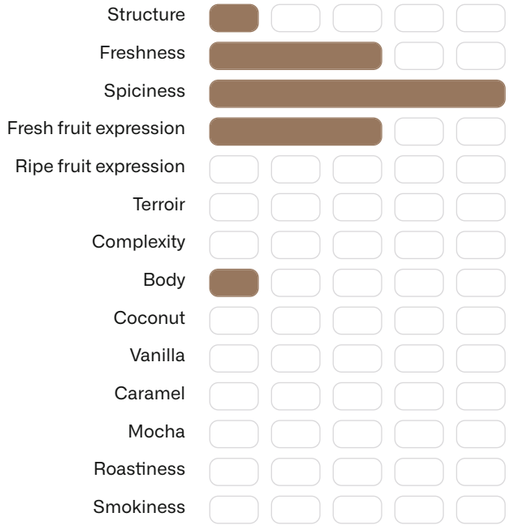
PrimeOak Chips SignatureBlend FR Structure & Elegance



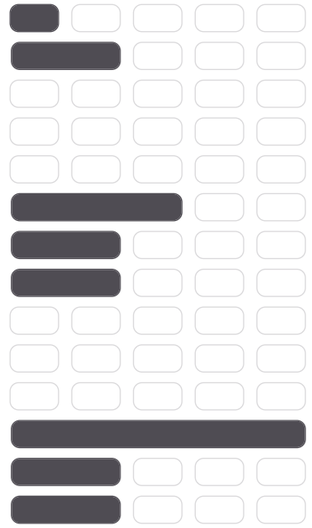
PrimeOak Chips SignatureBlend FR Terroir & Fruit



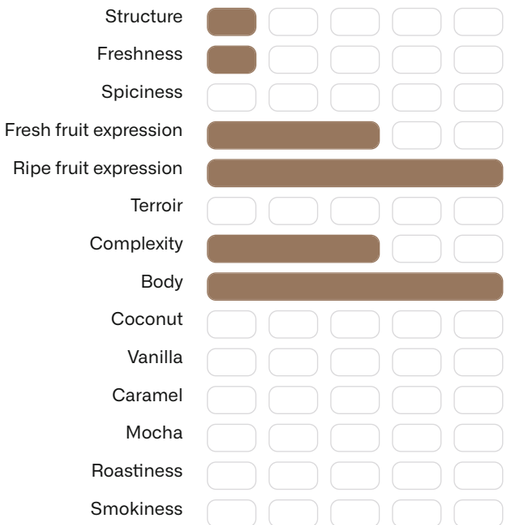
PrimeOak Chips SignatureBlend FR Spice Expression



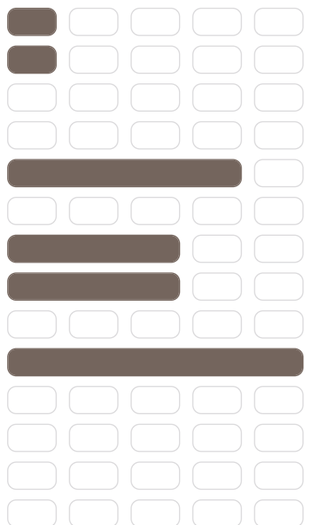
PrimeOak Chips SignatureBlend FR Mokka Expression



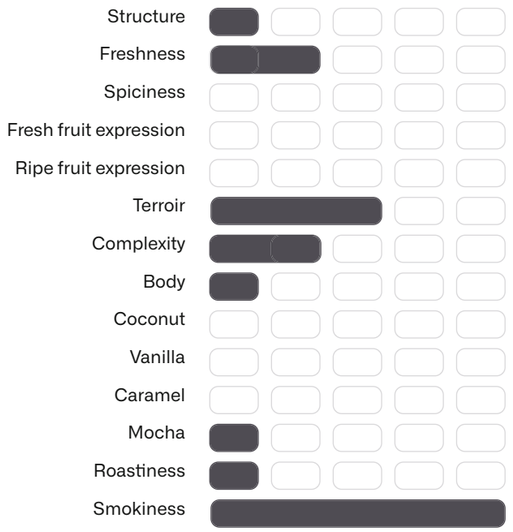
PrimeOak Chips SignatureBlend FR Fruit & Volume



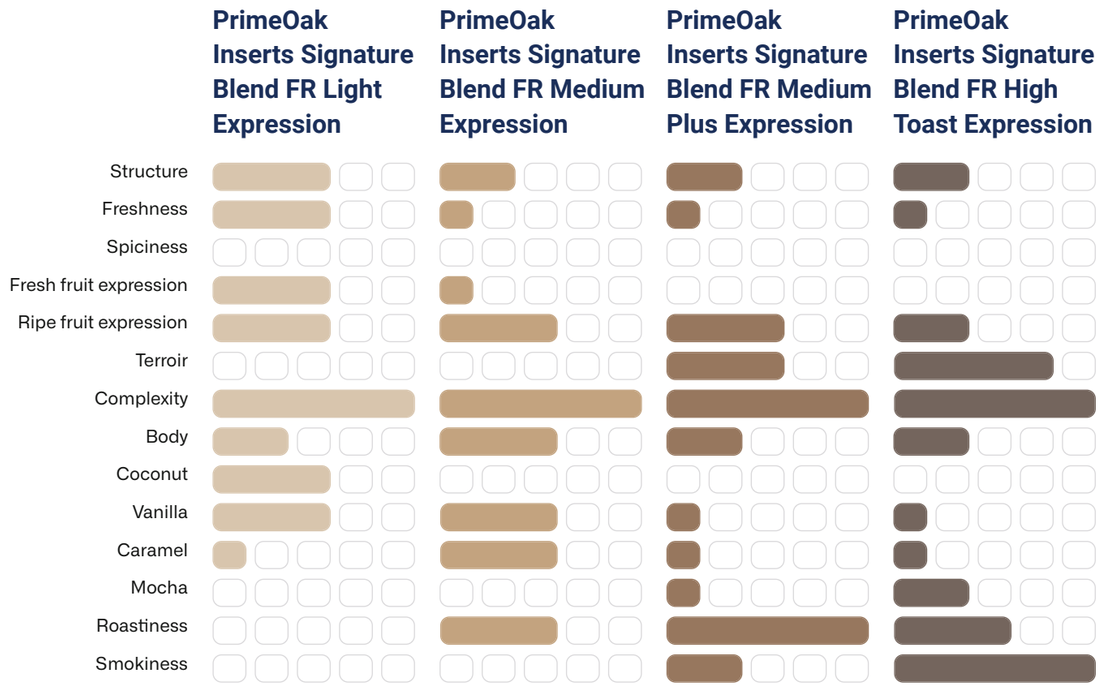
PrimeOak Chips SignatureBlend FR Vanille Expression



PrimeOak Chips SignatureBlend FR HighToast Expression



SIGNATUREBLEND BARREL INSERTS



PrimeOak®
DOSAGE RECOMMENDATIONS

LIGHT WHITE AND ROSÉ WINES
20–100 g/hl

LIGHT RED WINES
50–300 g/hl

STRONG WHITE AND ROSÉ WINES
20–400 g/hl

STRONG RED WINES
50–800 g/hl

INFORMATION
1.200 g/hl oak products correspond to 100% new wood from a new 225 litre barrique

COMBINATIONS OF DIFFERENT TOASTINGS
The combination of 2 or 3 toastings increases the complexity of the aroma. The optimal combination depends on the oenological goal.

EXAMPLES

1

10%	60% (70%)	30% (20%)
Light	Medium	High/Medium Plus
Light	High/Medium Plus	Medium
High/Medium Plus	Light	Medium

2

70% (80%)	30% (20%)
Light	Medium
Medium	Light
High/Medium Plus	Medium
Medium	High/Medium Plus

3

50%	50%
Light	Medium
Medium	High/Medium Plus

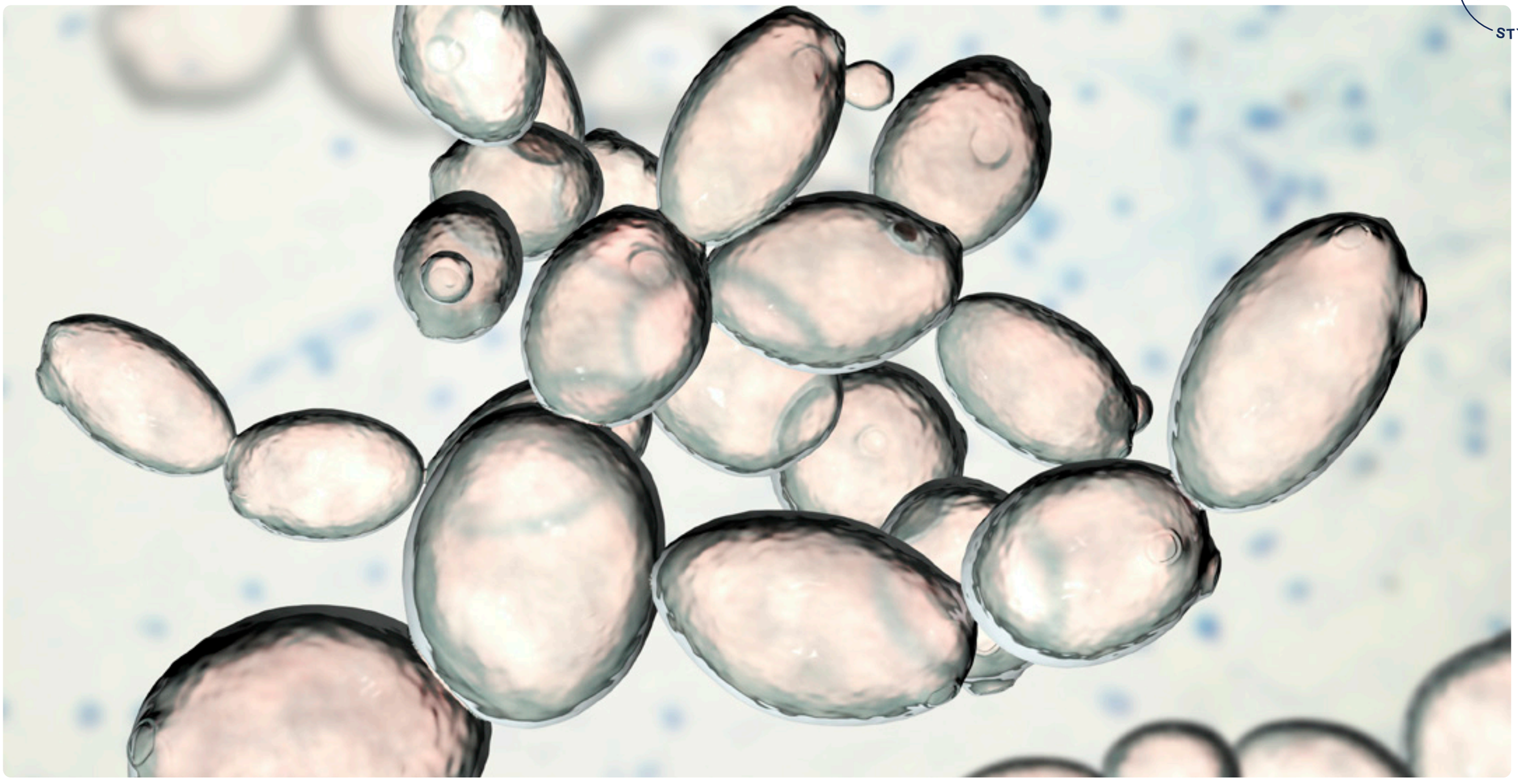
Product details

CERTIFICATES
Here, you can find all product certificates

02

YEASTS

FermCraft®



WINE TYPE

FermCraft® S-Pure

Yeast for a pure, variety typical aroma profile

DOSAGE & TIME OF APPLICATION
20–25 g/hl; in the must

PRODUCT PREPARATION
Rehydration in water at 37–40 °C; see rehydration protocol

DELIVERY UNIT
500 g

YEASTS

PRODUCT
Saccharomyces cerevisiae (var. bayanus)

OENOLOGICAL APPLICATION
Wines and sparkling wines with a pure, mineral and variety typical aroma profile. The recommended fermentation temperature for optimal aromatic performance is 12 °C to 18 °C.

ADVANTAGES & EXPLANATION
Excellent oenological characteristics: low production of volatile acidity and sulphur compounds; minimal foam production; rapid start of fermentation, with excellent fermentation kinetics and good ability to complete fermentation; excellent fermentation restart capabilities; high tolerance to fermentation inhibitors; alcohol tolerance of 16.0% vol.

RECOMMENDATION AND GENERAL INFORMATION
Medium nutrient requirement. A nutrient deficit can be compensated for by using FermActiv Complex and FermActiv Power. The use of FermActiv First for yeast activation, FermFinesse Esters/FermFinesse Thiols for more intensive fruit development and FermFinesse Protect for aroma protection is recommended.

WINE TYPE

FermCraft® S-Arom

Yeast for an intense aroma profile

PRODUCT
Saccharomyces cerevisiae

OENOLOGICAL APPLICATION
Wines with an intense aroma profile resulting from the production of stable fermentation aromas (esters). The recommended fermentation temperature for optimal aromatic performance is 12-15 °C.

ADVANTAGES & EXPLANATION
Excellent oenological characteristics: low production of volatile acidity and sulphur compounds; minimal foam production; rapid start of fermentation, with excellent fermentation kinetics and ability to complete fermentation; excellent fermentation restart capabilities; high tolerance to fermentation inhibitors; alcohol tolerance of 16.0% vol.

RECOMMENDATION AND GENERAL INFORMATION
High nutrient requirements. A nutrient deficit can be compensated for by using FermActiv Complex and FermActiv Power. The use of FermActiv First for yeast activation, FermFinesse Esters for more intensive fruit development and FermFinesse Protect for aroma protection is recommended.

DOSAGE & TIME OF APPLICATION
20–25 g/hl; in the must

PRODUCT PREPARATION
Rehydration in water at 37–40 °C; see rehydration protocol

DELIVERY UNIT
500 g

YEASTS

WINE TYPE

FermCraft® S-Finesse

Yeast for a rich in finesse and variety typical aroma profile

DOSAGE & TIME OF APPLICATION
20–25 g/hl; in the must

PRODUCT PREPARATION
Rehydration in water at 37–40 °C; see rehydration protocol.

DELIVERY UNIT
500 g

YEASTS

PRODUCT
Saccharomyces cerevisiae

OENOLOGICAL APPLICATION
Wines with a rich in finesse and variety typical aroma profile, achieved through the production of varietal aromas (thiols) and stable fermentation aromas (esters). The recommended fermentation temperature for optimal aromatic performance is 14–18 °C.

ADVANTAGES & EXPLANATION
Excellent oenological characteristics: low production of volatile acidity and sulphur compounds; minimal foam production; rapid start of fermentation, excellent fermentation kinetics and ability to complete fermentation; high tolerance to fermentation inhibitors; alcohol tolerance of 15.0% vol.

RECOMMENDATION AND GENERAL INFORMATION
High nutrient requirements. A nutrient deficit can be compensated for by using FermActiv Complex and FermActiv Power. The use of FermActiv First for yeast activation, FermFinesse Thiols for more intensive fruit development and FermFinesse Protect for aroma protection is recommended.

WINE TYPE

FermCraft® S-Expression

Yeast for an aromatic and variety typical aroma profile

PRODUCT
Saccharomyces cerevisiae

OENOLOGICAL APPLICATION
Wines with an expressive and variety typical aroma profile, characterised by the production of varietal aromas (thiols) and stable fermentation aromas (esters).

ADVANTAGES & EXPLANATION
Excellent oenological properties: low production of volatile acidity, sulphur compounds and acetaldehyde; minimum foam production; rapid start of fermentation with excellent fermentation kinetics and ability to complete fermentation; excellent fermentation restart capabilities; high tolerance to fermentation inhibitors and free SO_2 at low pH; alcohol tolerance of 18.0% vol.

RECOMMENDATION AND GENERAL INFORMATION
High nutrient requirements. A nutrient deficit can be compensated for by using FermActiv Complex and FermActiv Power. The use of FermActiv First for yeast activation, FermFinesse Thiols for more intensive fruit development and FermFinesse Protect for aroma protection is recommended.

DOSAGE & TIME OF APPLICATION
20–25 g/hl; in the must

PRODUCT PREPARATION
Rehydration in water at 37–40 °C; see rehydration protocol.

DELIVERY UNIT
500 g

YEASTS

WINE TYPE

FermCraft® S-Thiol

Yeast for an aromatic and variety typical aroma profile

DOSAGE & TIME OF APPLICATION
20–25 g/hl; in the must

PRODUCT PREPARATION
Rehydration in water at 37–40 °C; see rehydration protocol.

DELIVERY UNIT
500 g

YEASTS

PRODUCT
Saccharomyces cerevisiae

OENOLOGICAL APPLICATION
Wines with an aromatic and varietal aroma profile through the production of varietal (thiols) and stable fermentation aromas (esters). The recommended fermentation temperature for optimal aromatic performance is 14-18 °C.

ADVANTAGES & EXPLANATION
Excellent oenological characteristics: low production of volatile acidity and sulphur compounds; minimal foam production; rapid start of fermentation, excellent fermentation kinetics and ability to complete fermentation; alcohol tolerance of 15.0% vol.

RECOMMENDATION AND GENERAL INFORMATION
High nutrient requirements. A nutrient deficit can be compensated for by using FermActiv Complex and FermActiv Power. The use of FermActiv First for yeast activation, FermFinesse Thiols for more intensive fruit development and FermFinesse Protect for aroma protection is recommended.

WINE TYPE

FermCraft® S-GrandCru

Yeast for complex wines with a variety typical aroma profile

PRODUCT
Saccharomyces cerevisiae (var. bayanus)

OENOLOGICAL APPLICATION
Complex wines with a variety typical aroma profile. Suitable for wines with a high alcohol content (up to 17.5 % vol.). The recommended fermentation temperature for excellent aromatic performance is 15–23 °C.

ADVANTAGES & EXPLANATION
Excellent oenological characteristics: low production of volatile acidity, sulphur compounds, foam and acetaldehyde; rapid start of fermentation, excellent fermentation kinetics and ability to complete fermentation; alcohol tolerance of 17.0% vol.

RECOMMENDATION AND GENERAL INFORMATION
Low nutrient requirements. A nutrient deficit can be compensated for by using FermActiv Complex and FermActiv Power. The use of FermActiv First for yeast activation, FermFinesse Thiols for more intensive fruit development and FermFinesse Protect for aroma protection is recommended.

DOSAGE & TIME OF APPLICATION
20–25 g/hl; in the must

PRODUCT PREPARATION
Rehydration in water at 37–40 °C; see rehydration protocol.

DELIVERY UNIT
500 g

YEASTS

WINE TYPE

FermCraft® S-RedFruity

Yeast for a fruity aroma profile

DOSAGE & TIME OF APPLICATION
20–25 g/hl; in the must

PRODUCT PREPARATION
Rehydration in water at 37–40 °C; see rehydration protocol.

DELIVERY UNIT
500 g

YEASTS

PRODUCT
Saccharomyces cerevisiae

OENOLOGICAL APPLICATION
Fruity and elegant wines.

ADVANTAGES & EXPLANATION
Excellent oenological properties, characterised by low production of volatile acidity, sulphur compounds, foam, and acetaldehyde. Rapid start of fermentation, excellent fermentation kinetics and ability to complete fermentation. Alcohol tolerance of 16% vol.; temperature tolerance of 32°C; degradation of approximately 25 % of malic acid.

RECOMMENDATION AND GENERAL INFORMATION
Low nutrient requirements. A nutrient deficit can be compensated for by using FermActiv Complex and FermActiv Power. The use of FermActiv First for yeast activation and FermFinesse Thiols for more intensive fruit development is recommended.

WINE TYPE

FermCraft® S-GrandRed

Yeast for a complex roma profile

PRODUCT
Yeast for a complex aroma profile

OENOLOGICAL APPLICATION
Mature wines with a complex aroma profile.

ADVANTAGES & EXPLANATION
Excellent oenological characteristics: low production of volatile acidity, sulphur compounds, foam, and acetaldehyde; rapid start of fermentation with excellent fermentation kinetics and ability to complete fermentation; alcohol tolerance of 17.0% vol.; temperature tolerance of 35 °C.

RECOMMENDATION AND GENERAL INFORMATION
Low nutrient requirements. A nutrient deficit can be compensated for by using FermActiv Complex and FermActiv Power. The use of FermActiv First for yeast activation and FermFinesse Thiols for more intensive fruit development is recommended.

DOSAGE & TIME OF APPLICATION
20–25 g/hl; in the must

PRODUCT PREPARATION
Rehydration in water at 37–40 °C; see rehydration protocol.

DELIVERY UNIT
500 g

YEASTS

WINE TYPE

FermCraft®
S-RedPremium

Yeast for a ripe aroma profile

DOSAGE & TIME OF APPLICATION
20–25 g/hl; in the must

PRODUCT PREPARATION
Rehydration in water at 37–40 °C; see rehydration protocol.

DELIVERY UNIT
500 g

YEASTS

PRODUCT
Saccharomyces cerevisiae

OENOLOGICAL APPLICATION
Balanced wines with a mature aroma profile.

ADVANTAGES & EXPLANATION
Excellent oenological properties: low production of volatile acidity, sulphur compounds, foam, and acetaldehyde; rapid start of fermentation with excellent fermentation kinetics and ability to complete fermentation; high tolerance to fermentation inhibitors; alcohol tolerance of 18.0% vol.; temperature tolerance of 32 °C.

RECOMMENDATION AND GENERAL INFORMATION
Low nutrient requirements. A nutrient deficit can be compensated for by using FermActiv Complex and FermActiv Power. The use of FermActiv First for yeast activation and FermFinesse Thiols for more intensive fruit development is recommended.

BACTERIA

MaloCraft®

WINE TYPE

MaloCraft® B-Pure

Bacteria for the rapid degradation of malic acid – for a pure aroma profile and smoothness on the palate

DOSAGE & TIME OF APPLICATION
Use the entire content of the can for 2.5/25 hl as co-inoculation during fermentation or as sequential inoculation in the wine.

PRODUCT PREPARATION
Dissolve in 10 times the amount of unchlorinated water and leave to stand at room temperature for 15 minutes. Then, carefully mix the ingredients directly into the wine, avoiding the introduction of oxygen, and stir well.

DELIVERY UNIT
für 2,5 hl/25 hl

BACTERIA

PRODUCT
Oenococcus oeni spp.; lactic acid bacteria; freeze-dried

OENOLOGICAL APPLICATION
For the rapid degradation of malic acid; providing a pure aroma profile and smoothness on the palate; it can be used for both co-inoculation and sequential inoculation.

ADVANTAGES & EXPLANATION
Observe the following tolerances during use: SO_2: free <18 mg/L, total <70 mg/L; alcohol <15 % vol; pH >3.2; temperature >20 °C; with co-inoculation, malolactic fermentation is completed a few days after fermentation, allowing for the rapid sulphuration of the wines.

RECOMMENDATION AND GENERAL INFORMATION
Nutrient recommendation: for co-inoculation during fermentation: 20-40 g/hl FermActiv Complex at the start of fermentation; for sequential inoculation: 20-40 g/hl FermActiv Malo 1 h before bacteria administration.

WINE TYPE

MaloCraft® B-Fruit

Bacteria for the rapid degradation of malic acid – for a fruity aroma profile and smoothness on the palate

PRODUCT
Oenococcus oeni spp.; lactic acid bacteria; freeze-dried

OENOLOGICAL APPLICATION
For the rapid degradation of malic acid; providing a fruity aroma profile and smoothness on the palate; it can be used for both co-inoculation and sequential inoculation.

ADVANTAGES & EXPLANATION
Observe the following tolerances during use: SO_2: free <18 mg/L, total <70 mg/L; alcohol <17 % vol; pH >3.3; temperature >20 °C; with co-inoculation, malolactic fermentation is completed a few days after fermentation, allowing for the rapid sulphuration of the wines.

RECOMMENDATION AND GENERAL INFORMATION
Nutrient recommendation: for co-inoculation during fermentation: 20–40 g/hl FermActiv Complex at the start of fermentation; for sequential inoculation: 20-40 g/hl FermActiv Malo 1 h before bacteria administration.

DOSAGE & TIME OF APPLICATION
Use the entire content of the can for 2.5/25 hl as co-inoculation during fermentation or as sequential inoculation in the wine.

PRODUCT PREPARATION
Dissolve in 10 times the amount of unchlorinated water and leave to stand at room temperature for 15 minutes. Then, carefully mix the ingredients directly into the wine, avoiding the introduction of oxygen, and stir well.

DELIVERY UNIT
für 2,5 hl/25 hl

BACTERIA

WINE TYPE

MaloCraft®
B-Terroir

Bacteria for the rapid degradation of malic acid – for a terroir-accentuated aroma profile and richness on the palate

DOSAGE & TIME OF APPLICATION
Use the entire content of the can for 2.5/25 hl as co-inoculation during fermentation or as sequential inoculation in the wine.

PRODUCT PREPARATION
Dissolve in 10 times the amount of unchlorinated water and leave to stand at room temperature for 15 minutes. Then, carefully mix the ingredients directly into the wine, avoiding the introduction of oxygen, and stir well.

DELIVERY UNIT
für 2,5 hl/25 hl

BACTERIA

PRODUCT
Oenococcus oeni spp.; lactic acid bacteria; freeze-dried

OENOLOGICAL APPLICATION
For the rapid degradation of malic acid; terroir-accentuated aroma profile and richness on the palate; it can be used for both co-inoculation and sequential inoculation.

ADVANTAGES & EXPLANATION
Observe the following tolerances when using: SO_2: free <18 mg/L, total <70 mg/L; alcohol <17% vol; pH >3.3; temperature 22–27 °C; with co-inoculation, malolactic fermentation is completed a few days after fermentation, allowing for the rapid sulphuration of the wines.

RECOMMENDATION AND GENERAL INFORMATION
Nutrient recommendation: for co-inoculation during fermentation: 20–40 g/hl FermActiv Complex at the start of fermentation; for sequential inoculation: 20-40 g/hl FermActiv Malo 1 h before bacteria administration.

WINE TYPE

MaloCraft®
B-Plus

Bacteria for the rapid degradation of malic acid – production of diacetyl for an expressive aroma profile and creaminess on the palate

PRODUCT
Oenococcus oeni spp.; lactic acid bacteria; freeze-dried

OENOLOGICAL APPLICATION
For the rapid degradation of malic acid; providing an expressive aroma profile and creaminess on the palate; production of diacetyl; use in sequential inoculation.

ADVANTAGES & EXPLANATION
Observe the following tolerances when using: SO_2: free <18 mg/L, total <70 mg/L; alcohol <17 % vol; pH >3.3; temperature 22–27 °C; with co-inoculation, malolactic fermentation is completed a few days after fermentation, allowing for the rapid sulphuration of the wines.

RECOMMENDATION AND GENERAL INFORMATION
Nutrient recommendation: for co-inoculation during fermentation: 20–40 g/hl FermActiv Complex at the start of fermentation; for sequential inoculation: 20-40 g/hl FermActiv Malo 1 h before bacteria administration.

DOSAGE & TIME OF APPLICATION
Use the entire content of the can for 2.5/25 hl as as sequential inoculation in the wine.

PRODUCT PREPARATION
Dissolve in 10 times the amount of unchlorinated water and leave to stand at room temperature for 15 minutes. Then, carefully mix the ingredients directly into the wine, avoiding the introduction of oxygen, and stir well.

DELIVERY UNIT
für 2,5 hl/25 hl

BACTERIA

NUTRIENTS

FermActiv®

WINE TYPE

FermActiv® First

Yeast activator to ensure good fermentation

DOSAGE & TIME OF APPLICATION
30 g/hl (calculated according to the tank size to be inoculated); add to the yeast starter 15 minutes before the yeast is added.

PREPARATION
Dissolve in 20 times the amount of hot water (40 °C), stirring constantly. Leave to swell for 15 minutes, then stir and add the yeast.

DELIVERY UNIT
1 kg

PRODUCT
Inactivated yeasts with a naturally high content of sterols, fatty acids, vitamins and minerals.

OENOLOGICAL APPLICATION
Yeast activator; preparation of yeast for improved fermentation; reduction of the risk of fermentation stagnation; reduction of undesirable component production (volatile acidity, sulphur compounds); increase of desirable components, especially aromas.

ADVANTAGES & EXPLANATION
Activating the yeast with FermActiv First makes the yeast cell wall more permeable, which is why more significant nitrogen compounds (on which thiol aroma precursors are attached) can be more easily drawn into the cell by the yeast and processed there. This, in turn, results in a more intense aroma of the wines. In addition, the yeast can detoxify itself more efficiently, resulting in lower production of volatile and H2S compounds.

RECOMMENDATION AND GENERAL INFORMATION
Recommended for use with all wines, including light to heavy, white, rosé, and red varieties, as well as all degrees of ripeness.

NUTRIENTS

WINE TYPE

FermActiv® DAP

DAP yeast nutrition for a clean fermentation

PRODUCT
Yeast nutrient diammonium phosphate (DAP)

OENOLOGICAL APPLICATION
Nutrition for optimal fermentation, with a clean aroma; prevents sulphur faults formation; increases the yeast cell count.

ADVANTAGES & EXPLANATION
Compensating for the lack of nutrients results in a clean fermentation, which leads to a clear and more intense aroma. A sufficient supply of nutrients prevents the formation of sulfur fault and also results in a clean fine lees, which is suitable for subsequent maturation on the lees. This leads to an increase in the number of yeast cells, resulting in better fermentation kinetics.

RECOMMENDATION AND GENERAL INFORMATION
The application rate depends on the nutrient content of the must; a staggered application of 10–25 g/hl per application is recommended. 10 g/hl yields 21 mg/L assimilable nitrogen; the legal limit is 100 g/hl.

DOSAGE & TIME OF APPLICATION
10–100 g/hl; from the 2nd third of fermentation (approx. 3rd fermentation day), in several increments of 10–25 g/hl as required.

PREPARATION
Dissolve in must or water.

DELIVERY UNIT
1 kg, 10 kg

NUTRIENTS

WINE TYPE

FermActiv® Duo

DAP & thiamine yeast nutrition for a clean fermentation

DOSAGE & TIME OF APPLICATION
10–50 g/hl; from the 2nd third of fermentation (approx. 3rd day of fermentation) as required; staggered application of 10–25 g/hl; up to the middle of fermentation.

PRODUCT PREPARATION
Dissolve in must or water.

DELIVERY UNIT
1 kg, 10 kg

PRODUCT
Yeast nutrient diammonium phosphate (DAP) and thiamine (vitamin B1)

OENOLOGICAL APPLICATION
Nutrition for optimal fermentation with a clean aroma, preventing the formation of yeast faults; increases the yeast cell count.

ADVANTAGES & EXPLANATION
Compensating for the lack of nutrients results in a clean fermentation, which leads to a clear and more intense aroma. A sufficient supply of nutrients prevents the formation of H2S and also results in a clean fine lees, which is suitable for subsequent maturation on the lees. It leads to an increase in the number of yeast cells, resulting in improved fermentation kinetics. Thiamine has a positive effect on the yeast cell wall. The botrytis fungus metabolises the naturally occurring thiamine (vitamin B1) in the grape, which is why an additional presence of thiamine in the nutritional concept is significant for botrytis-infected grapes.

RECOMMENDATION AND GENERAL INFORMATION
The application rate depends on the nutrient content of the must; a staggered application of 10–25 g/hl per application is recommended. Due to thiamine, only apply until halfway through fermentation. 10 g/hl yields 21 mg/L of assimilable nitrogen; the legal limit is 50 g/hl.

NUTRIENTS

WINE TYPE

FermActiv® Complex

Organic yeast nutrition and detoxification for a clean and safe fermentation

PRODUCT
Complex nutrient consisting of yeast autolysate and inactivated yeast with a naturally high content of organic nitrogen (amino acids, peptides), vitamins, minerals and trace elements.

OENOLOGICAL APPLICATION
Reproduction of the natural nutrient content of musts for an even nutrient balance. Complete nutrition and detoxification; reduction of undesirable products (sulphur compounds), improved and purer fermentation; enhanced aroma; prevents the formation of sulphur faults; reduces the risk of fermentation stagnation.

ADVANTAGES & EXPLANATION
Compensating for the lack of nutrients results in a clean fermentation, which leads to a clear and more intense aroma. A sufficient supply of nutrients prevents the formation of sulphur faults and also results in a clean fine lees, which is suitable for subsequent maturation on the lees. It leads to an increase in the yeast cell count, resulting in better fermentation kinetics. Organic nutrition is metabolised more slowly by the yeast, which is why the cell numbers increase to a lesser extent and the nitrogen is available for longer. The detoxifying effect of the product has a positive impact on fermentation kinetics and, therefore, also on the aroma.

RECOMMENDATION AND GENERAL INFORMATION
The application rate depends on the nutrient content of the must; approximately 10 g/hl provides 5 mg/L assimilable nitrogen in one efficiency of 20 mg/L in mineral form. For higher nutrient deficiencies, it is advisable to combine mineral nitrogen sources (FermActiv DAP or FermActiv Duo) for nutrient equalisation.

DOSAGE & TIME OF APPLICATION
20–60 g/hl; use during the first two-thirds of fermentation.

PRODUCT PREPARATION
Dissolve in 10 times the amount of must or water while stirring constantly.

DELIVERY UNIT
1 kg

NUTRIENTS

WINE TYPE

FermActiv® Power

DAP & thiamine & inactive yeasts – complex yeast nutrition for a clean fermentation

DOSAGE & TIME OF APPLICATION
10–50 g/hl; from the 2nd third of fermenation (approx. 3rd fermentation day) up to half of fermenation as required.

PRODUCT PREPARATION
Dissolve in 10 times the amount of must or water while stirring constantly.

DELIVERY UNIT
1 kg, 10 kg

PRODUCT
Complex nutrient consisting of inactivated yeasts combined with diammonium phosphate (DAP) and thiamine (vitamin B1).

OENOLOGICAL APPLICATION
Complete nutrition for an optimal fermentation, with clean aromas; prevents the formation of H2S; promote a higher yeast cell count; combination of organic and inorganic nutrition ensures both rapid and sustained nitrogen availability.

ADVANTAGES & EXPLANATION
The combination of mineral and organic nitrogen sources combines rapid and constant nutrient availability. Compensating for the lack of nutrients results in clean fermentation, which leads to a clear and more intense aroma. A sufficient supply of nutrients prevents the formation of yeast faults and also results in a clean fine lees which is suitable for subsequent maturation on the lees. It leads to an increase in the number of yeast cells, resulting in improved fermentation kinetics. Thiamine has a positive effect on the yeast cell wall. The botrytis fungus metabolises the naturally occurring thiamine (vitamin B1) in the grape, which is why an additional presence of thiamine in the nutritional concept is significant for botrytis-infected grapes.

RECOMMENDATION AND GENERAL INFORMATION
The application rate depends on the nutrient content of the must. A staggered application of 10–25 g/hl per application is recommended. Applying 20 g/hl yields 28 mg/L of assimilable nitrogen. The legal limit is 50 g/hl.

NUTRIENTS

FermActiv® Safe

WINE TYPE

Detoxification for a safe fermentation

PRODUCT
Yeast hulls

OENOLOGICAL APPLICATION
Detoxification of the milieu by removing fermentation-inhibiting substances and pesticides; improvement of the fermentation; prevents sluggish fermenation – can be used preventively as well as curatively; when restarting fermentation (see the protocol for restarting fermentation).

ADVANTAGES & EXPLANATION
Prevention of stuck fermentation under challenging conditions or during spontaneous fermentation. Efficient detoxification before restarting fermentation.

RECOMMENDATION AND GENERAL INFORMATION
Recommended at the start of stuck fermentation, when restarting fermentation, and during spontaneous fermentation to improve the fermentation process; legal limit: 40 g/hl.

DOSAGE & TIME OF APPLICATION
Preventive: 20–30 g/hl; Curative: 40 g/hl (see also protocol for restarting fermentation).

PRODUCT PREPARATION
Dissolve in 20 times the amount of must or water while stirring constantly.

DELIVERY UNIT
1 kg

NUTRIENTS

WINE TYPE

FermActiv® Malo

Bacterial nutrient and detoxification for an efficient malolactic fermentation

DOSAGE & TIME OF APPLICATION
20–40 g/hl; application at least one hour before the addition of bacteria.

PRODUCT PREPARATION
Dissolve in 10 times the amount of must or water while stirring constantly.

PRODUCT
Inactivated yeast and yeast hulls

OENOLOGICAL APPLICATION
For an efficient malolactic fermentation.

ADVANTAGES & EXPLANATION
Efficient malolactic fermentation through nutrients and detoxification.

RECOMMENDATION AND GENERAL INFORMATION
The application is also recommended when restarting or if the malolactic fermentation has not started a few days after bacteria administration. Legal limit: 300 g/hl.

DELIVERY UNIT
500 g

NUTRIENTS

WINE TYPE

FermActiv® NTU

To increase turbidity for better and purer fermentation

PRODUCT
Powdered cellulose

OENOLOGICAL APPLICATION
To increase the turbidity.

ADVANTAGES & EXPLANATION
An increase in turbidity in overly clear musts leads to good and reliable fermentation, which in turn results in a clear aroma.

RECOMMENDATION AND GENERAL INFORMATION
The yeast uses FermActiv NTU to move more quickly through the tank during fermentation and to rise to the top. This results in a good yeast distribution rather than a concentration mainly at the bottom of the tank. The better yeast distribution leads to good fermentation. Adjusting the turbidity to a value of at least 150 NTU is recommended for all fermentations. The turbidity value (NTU value) is adjusted according to the aromatic target through fine lees sedimentation. If you want to develop fermentation aromas/esters, the lower the NTU value is, below 80, the better. For the expression of varietal aromas (thiols), a higher proportion of fine lees with an NTU value of 100–150 is recommended. To optimise fermentation and aroma expression, the difference from the lees-NTU-value should be set to an NTU value of at least 150 using FermActiv NTU.

DOSAGE & TIME OF APPLICATION
20–40 g/hl; in the must

PRODUCT PREPARATION
Dissolve in 10 times the amount of must or water while stirring constantly.

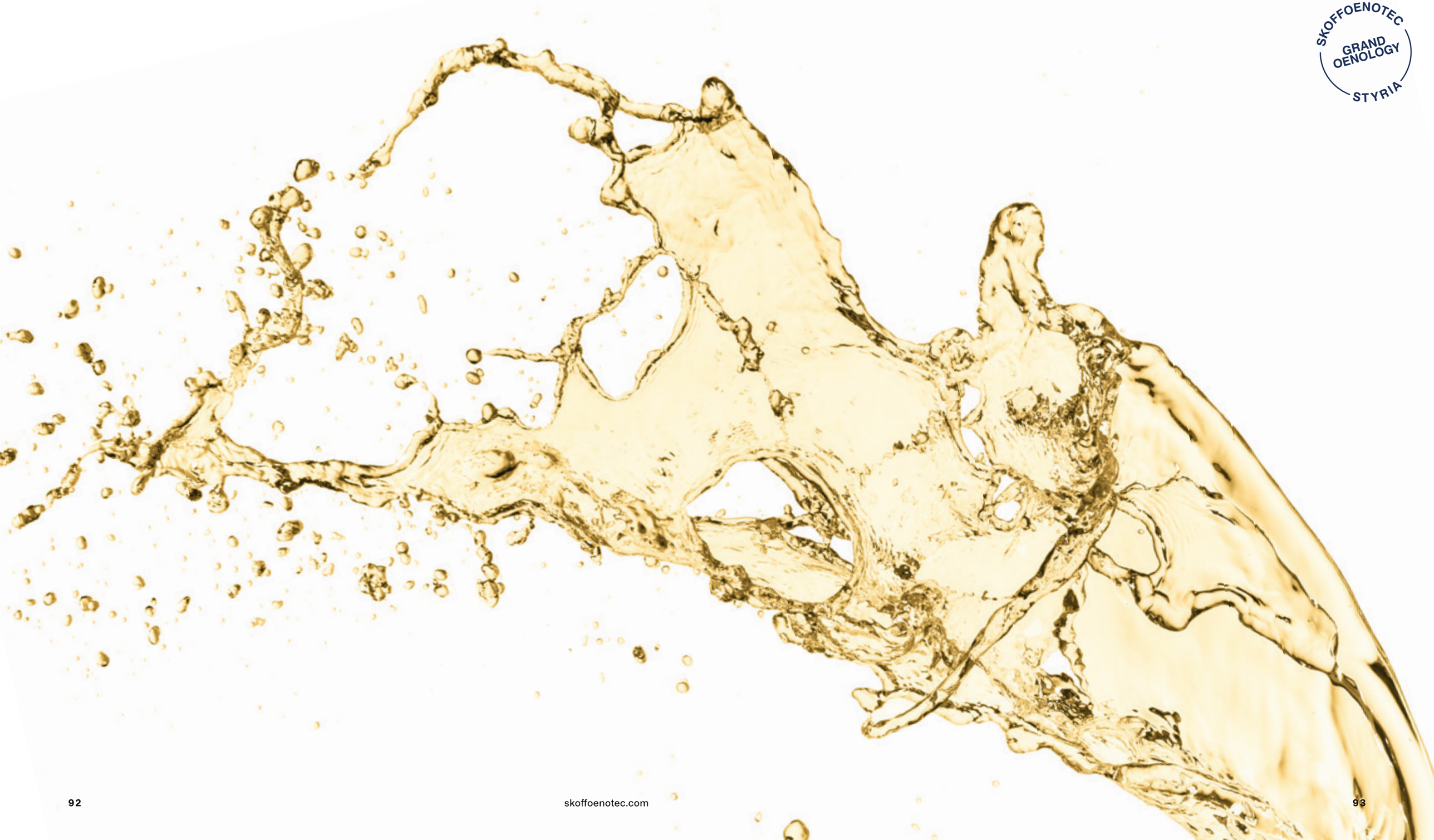
DELIVERY UNIT
1 kg

NUTRIENTS

AROMA PROTECTION & EXPRESSION

FermFinesse®

SKOFFOENOTEC GRAND OENOLOGY STYRIA



WINE TYPE

FermFinesse® Protect

Protection against oxidation and general aroma protection during vinification and ageing

DOSAGE & TIME OF APPLICATION
on the mash: 30–50 g/hl; during fermentation: 30–50 g/hl; during ageing: 5–15 g/hl

PRODUCT PREPARATION
Dissolve in 10 times the amount of must or water while stirring constantly.

DELIVERY UNIT
1 kg

AROMA PROTECTION & EXPRESSION

PRODUCT
Inactivated yeasts with a naturally high content of glutathione and its precursors.

OENOLOGICAL APPLICATION
Aroma protection for white and rosé wines.

ADVANTAGES & EXPLANATION
Protection against oxidation and general aroma protection during vinification and ageing.

RECOMMENDATION AND GENERAL INFORMATION
When used on the mash and/or during fermentation, good nutrient management is necessary to achieve an efficient effect. When used during maturation, a staggered application in several smaller doses of 5–15 g/hl is recommended.

WINE TYPE

FermFinesse® Esters

Aroma expression of esters/ fermentation aromas

PRODUCT
Inactivated yeasts with a naturally high content of amino acids and ergosterols.

OENOLOGICAL APPLICATION
Enhanced fermentation aromas/esters for a more intense fruit expression.

ADVANTAGES & EXPLANATION
Due to the elevated initial level of aromas from which oxidation begins, the longevity of the wines increases.

RECOMMENDATION AND GENERAL INFORMATION
Use with yeasts that produce suitable esters/fermentation aromas; fermentation temperature between 12-16 °C, and turbidity between 30 and 80 NTU. Maintain an anaerobic milieu in the product (i.e. no use of oxygen when adding or during fermentation).

DOSAGE & TIME OF APPLICATION
30 g/hl; into fermentation after the density has decreased by 30 °Oe (approx. 3rd day of fermentation).

PRODUCT PREPARATION
Dissolve in 10 times the amount of must or water while stirring constantly.

DELIVERY UNIT
1 kg

AROMA PROTECTION & EXPRESSION

WINE TYPE

FermFinesse®
Thiols

Aroma expression of thiols/ varietal aromas

DOSAGE & TIME OF APPLICATION
20–40 g/hl; recommendation: a few hours before yeast addition; possible until the end of the 1st third of fermentation.

PRODUCT PREPARATION
Dissolve in 10 times the amount of must or water while stirring constantly.

DELIVERY UNIT
1 kg

AROMA PROTECTION & EXPRESSION

PRODUCT
Inactivated yeasts with a naturally high content of reducing components.

OENOLOGICAL APPLICATION
Enhance and protect varietal aromas/thiols for more intense fruit development.

ADVANTAGES & EXPLANATION
Due to the elevated initial level of aromas from which oxidation begins, combined with the introduction of oxidation-protecting components, enhances the longevity of the wines.

RECOMMENDATION AND GENERAL INFORMATION
Application with thiol-producing yeasts at a fermentation temperature of 15–18 °C; oxidisable phenols must be removed in advance (must fining); the aroma potential depends on the potential of the grape variety.

ENZYMES

ZymTec®

WINE TYPE

AVAILABLE

ZymTec® Mash White

Enzyme for maceration – improvement of production efficiency and extraction of aroma precursors

DOSAGE & TIME OF APPLICATION
G 2–4 g/100 kg
L 2–4 ml/100 kg mash

PRODUCT PREPARATION
Granules: dissolve in must or water; liquid: direct addition

DELIVERY UNIT
granulated: 100 g, 250 g, liquid (in g or kg): 250 g, 1 kg, 5 kg

PRODUCT
Formulation from pectinases obtained from Aspergillus niger.

OENOLOGICAL APPLICATION
To improve maceration efficiency and shorten maceration time; to enhance pressing; to increase the proportion of free run juice; to increase aroma leaching.

ADVANTAGES & EXPLANATION
The increased maceration efficiency results in enhanced leaching of aroma precursors, a higher proportion of free run juice, and improved pressing with a significantly higher yield. The increase in the amount of free run and the improved pressing result in less tannin in the must, as the juice can be pressed from the berries at a lower pressure. The shorter maceration time leads to optimisation of the processing procedures, thereby reducing the risk of a negative microbiological influence. The degradation of the pectins has a positive impact on filtration.

RECOMMENDATION AND GENERAL INFORMATION
The application rate depends on the temperature, contact time and grape variety. For applications below 12 °C, the application rate must be increased by 30% for every 3°C drop in temperature. The enzyme is effective to a minimum temperature of 5 °C. The natural upper limit is 55 °C. The application rate, contact time, and temperature are interrelated and can, therefore, be compensated for one another. For example, a lower temperature can be compensated for by increasing the application rate or extending the contact time, or a higher dosage can shorten the necessary contact time. The application rate also depends on the grape variety and the thickness of the berry skin, i.e. the pectin content. For thick-skinned berries and grape varieties with a higher pectin content, the quantity can be increased up to twice the original amount. Bentonite inactivates the enzyme effect.

ENZYMES

WINE TYPE

AVAILABLE

ZymTec® Mash Red

Enzyme for maceration – improvement of production efficiency as well as extraction of colour, tannins and aroma precursors

PRODUCT
Formulation from pectinases obtained from Aspergillus niger.

OENOLOGICAL APPLICATION
Improved maceration efficiency with reduced maceration time; increased colour leaching and colour stability; softer tannins; enhanced aroma profile; increased production output and wine yield.

ADVANTAGES & EXPLANATION
The increased maceration efficiency leads to an increase in the leaching of aroma precursors, soft tannins and colour. The colour stability of the wine is increased. There is a higher yield during pressing. The degradation of the pectins has a positive influence on filtration.

RECOMMENDATION AND GENERAL INFORMATION
The application rate depends on the temperature, contact time and grape variety. For applications below 12 °C, the application rate must be increased by 30% for every 3°C drop in temperature. The enzyme is effective to a minimum temperature of 5 °C. The natural upper limit is 55 °C. It is recommended to add the enzyme as early as during destemming and crushing.

DOSAGE & TIME OF APPLICATION
L 2–4 ml/100 kg mash

PRODUCT PREPARATION
Liquid: direct addition

DELIVERY UNIT
liquid (in g or kg): 250 g

ENZYMES

WINE TYPE

AVAILABLE

ZymTec® Clear

Enzyme for an efficient clarification

DOSAGE & TIME OF APPLICATION
G 2–4 g/hl
L 2–4 ml/hl
Most

PRODUCT PREPARATION
Granules: dissolve in must or water; liquid: direct addition

DELIVERY UNIT
granulated:
100 g, 250 g,
liquid (in g or kg):
250 g, 1 kg, 5 kg

PRODUCT
Formulation from pectinases obtained from Aspergillus niger.

OENOLOGICAL APPLICATION
Fast and efficient clarification.

ADVANTAGES & EXPLANATION
Rapid clarification means that the must can be processed quickly. Clarification is more efficient, allowing clear musts with low NTU values to be achieved. The degradation of the pectins has a positive effect on filtration.

RECOMMENDATION AND GENERAL INFORMATION
The application rate depends on the temperature, contact time and grape variety. For applications below 12 °C, the application rate must be increased by 30% for every 3°C drop in temperature. The enzyme is effective to a minimum temperature of 5 °C. The natural upper limit is 55 °C. To make the process easier, the enzyme (in its total quantity for the tank) can be added to the collection pan during the first juice run-off or placed directly in the tank. The juice is, therefore, pressed directly into the enzyme. If a tank is filled from below, there is good mixing, and the enzyme can take effect immediately. The application quantity, contact time and temperature are in a reciprocal relationship with each other and can, therefore, be compensated for. For example, a lower temperature can be compensated for by increasing the application rate or extending the contact time, or a higher dosage can shorten the necessary contact time. The application rate also depends on the grape variety and the thickness of the berry skin, i.e. the pectin content. For thick-skinned berries and grape varieties with a higher pectin content, the quantity can be increased up to twice the original amount. Bentonite inactivates the enzyme´s effect; for this reason, bentonite should only be added after complete pectin degradation (test with the pectin test).

ENZYMES

WINE TYPE

AVAILABLE

ZymTec® Power

Enzyme for maceration & clarification – increased production efficiency, extraction of aroma precursors and efficient clarification

PRODUCT
Formulation from pectinases obtained from Aspergillus niger.

OENOLOGICAL APPLICATION
Improvement of maceration efficiency and reduction of maceration time; enhancement of pressing; increase in the proportion of free run juice; increased aroma leaching; fast and efficient clarification.

ADVANTAGES & EXPLANATION
The increased maceration efficiency results in enhanced leaching of aroma precursors, a higher proportion of free run juice, and improved pressing with a significantly higher yield. The increase in the amount of straifree run and the improved pressing result in less tannin in the must, as the juice can be pressed from the berries at a lower pressure. The shorter maceration time leads to optimisation of the processing procedures, thereby reducing the risk of a negative microbiological influence. Rapid clarification means that the must can be processed quickly. Clarification is more efficient, resulting in clear musts with low NTU values. The degradation of the pectins has a positive influence on filtration.

RECOMMENDATION AND GENERAL INFORMATION
The application rate depends on the temperature, contact time and grape variety. For applications below 12 °C, the application rate must be increased by 30% for every 3°C drop in temperature. The enzyme is effective to a minimum temperature of 5 °C. The natural upper limit is 55 °C. The application rate, contact time, and temperature are interrelated and can, therefore, be compensated for one another. For example, a lower temperature can be compensated for by increasing the application rate or extending the contact time, or a higher dosage can shorten the necessary contact time. The application rate also depends on the grape variety and the thickness of the berry skin, i.e. the pectin content. For thick-skinned berries and grape varieties with a higher pectin content, the quantity can be increased up to twice the original amount. Bentonite inactivates the enzyme effect; therefore, bentonite should only be added after complete pectin degradation (test with the pectin test).

DOSAGE & TIME OF APPLICATION
G 2–4 g/100 kg or hl
L 2–4 ml/100 kg or hl
mash and/or must

PRODUCT PREPARATION
Granules: dissolve in must or water; liquid: direct addition

DELIVERY UNIT
granulated:
100 g, 250 g,
liquid (in g or kg):
250 g, 1 kg, 5 kg

ENZYMES

WINE TYPE

AVAILABLE

ZymTec®
Fruit Expression

Enzyme for the aroma release

DOSAGE & TIME OF APPLICATION
G 3–6 g/hl must or wine; in the final fermentation or during ageing.

PRODUCT PREPARATION
Granules: dissolve in must, wine or water.

DELIVERY UNIT
granulated:
100 g

ENZYMES

PRODUCT
Enzyme formulation obtained from Aspergillus niger with beta-glucosidase activity.

OENOLOGICAL APPLICATION
Enzyme for aroma release (of terpenes).

ADVANTAGES & EXPLANATION
Intense and complex aroma.

RECOMMENDATION AND GENERAL INFORMATION
The application rate depends on the temperature, contact time and grape variety. For applications below 12 °C, the application rate must be increased by 30% for every 3°C drop in temperature. The enzyme is effective to a minimum temperature of 5 °C. The natural upper limit is 55 °C. The application rate, contact time, and temperature are interrelated and can, therefore, be compensated for one another. For example, a lower temperature can be compensated for by increasing the application rate or extending the contact time, or a higher dosage can shorten the necessary contact time. The efficiency of the enzyme depends on the aroma potential of the grape variety. Stop the enzyme activity after the desired contact time (2 to 6 weeks) with 10-20 g/hl bentonite.

WINE TYPE

AVAILABLE

ZymTec®
Autolysis

Enzyme for fine lees autolysis, degradation of botrytis glucans and improvement of filtration

PRODUCT
Enzyme formulation with endo-1,3(4)-β-glucanases and 1,4-β-glucanases activity.

OENOLOGICAL APPLICATION
Fine lees autolysis, degradation of botrytis glucans, and improvement of filtration.

ADVANTAGES & EXPLANATION
Improvement of the aroma profile and body. Acceleration of yeast autolysis and improvement of clarification and filtration.

RECOMMENDATION AND GENERAL INFORMATION
The application rate depends on the temperature, contact time and grape variety. For applications below 12 °C, the application rate must be increased by 30% for every 3°C drop in temperature. The enzyme is effective to a minimum temperature of 5 °C. The natural upper limit is 55 °C. Use in the final fermentation to develop body and complexity in the wines. Bentonite inactivates the enzyme effect.

DOSAGE & TIME OF APPLICATION
G 6 g/hl for white/rosé wines; 10 g/hl for red wines; in the wine during final fermentation or ageing; in case of botrytis on the skins.

PRODUCT PREPARATION
Granules: dissolve in must, wine or water.

DELIVERY UNIT
granulated:
100 g

ENZYMES

FININGS

FineOrigin®

WINE TYPE

AVAILABLE

FineOrigin® Pure

Pea protein finig for clear wines

DOSAGE & TIME OF APPLICATION
Flotation: 10–20 g/hl;
Must fining: 30–50 g/hl;
Wine fining: 2–20 g/hl

PRODUCT PREPARATION
Dissolve in 10 times the amount of warm water while stirring constantly.

DELIVERY UNIT
1 kg, 10 kg,
21 kg (liquid)

PRODUCT
Vegetable pea protein

OENOLOGICAL APPLICATION
Reduction of oxidisable phenols, green, dull and negative aroma notes and bitter tones; for rapid sedimentation and compact lees for flotation.

ADVANTAGES & EXPLANATION
The removal of oxidisable phenols improves the aroma of the wines as well as their longevity. The wines become cleaner and clearer in fruit expression, and green, dull and negative aromas are removed. Rapid sedimentation and compact lees. Suitable for flotation. This is for fine phenols corrections in the wine while preserving the aroma.

RECOMMENDATION AND GENERAL INFORMATION
Legal maximum quantity: 50 g/hl or 500 ml/hl

FININGS

FineOrigin® Activ

Pea protein & PVPP fining for clear wines

PRODUCT
Vegetable pea protein and polyvinylpolypyrolidone (PVPP)

OENOLOGICAL APPLICATION
Reduction of oxidisable phenols, green, dull and negative aroma notes and bitter tones; for rapid sedimentation and compact lees for flotation.

ADVANTAGES & EXPLANATION
The removal of oxidisable phenols improves the aroma of the wines as well as their longevity. The wines become cleaner and clearer in fruit expression, and green, dull and negative aromas are removed. Rapid sedimentation and compact lees. This is for fine phenols corrections in the wine while preserving the aroma.

RECOMMENDATION AND GENERAL INFORMATION
Legal maximum quantity: 80 g/hl

WINE TYPE

DOSAGE & TIME OF APPLICATION
Flotation: 15–25 g/hl;
Must fining: 30–80 g/hl;
Wine fining: 2–30 g/hl

PRODUCT PREPARATION
Dissolve in 10 times the amount of warm water while stirring constantly.

DELIVERY UNIT
1 kg, 10 kg

FININGS

WINE TYPE

FineOrigin® Advanced

Pea protein & PVPP & calcium bentonite & chitin-glucan fining for clear wines

DOSAGE & TIME OF APPLICATION
Must fining:
30–100 g/hl

PRODUCT PREPARATION
Dissolve in 10 times the amount of warm water while stirring constantly.

DELIVERY UNIT
1 kg

PRODUCT
Vegetal pea protein, PVPP, calcium bentonite and chitin – glucan

OENOLOGICAL APPLICATION
Reduction of oxidisable phenols, green, dull and negative aroma notes and bitter tones; for rapid sedimentation and compact lees.

ADVANTAGES & EXPLANATION
The removal of oxidisable phenols improves the aroma of the wines as well as their longevity. The wines become cleaner and clearer in fruit expression, and green, dull and negative aromas are removed. Rapid sedimentation and compact lees.

RECOMMENDATION AND GENERAL INFORMATION
Legal maximum quantity: 100 g/hl

WINE TYPE

FineOrigin® Plus

Pea protein & PVPP & gelatine & calcium bentonite fining for clear wines

PRODUCT
Vegetal pea protein, PVPP, gelatine and calcium bentonite

OENOLOGICAL APPLICATION
Reduction of oxidisable phenols, green, dull and negative aroma notes and bitter tones; for rapid sedimentation and compact lees.

ADVANTAGES & EXPLANATION
The removal of oxidisable phenols improves the aroma of the wines as well as their longevity. The wines become cleaner and clearer in fruit expression, and green, dull and negative aromas are removed. Rapid sedimentation and compact lees. This is for fine tannin corrections in the wine while preserving the aroma.

RECOMMENDATION AND GENERAL INFORMATION
Legal maximum quantity: 100 g/hl

DOSAGE & TIME OF APPLICATION
Must fining:
30–100 g/hl

PRODUCT PREPARATION
Dissolve in 10 times the amount of warm water while stirring constantly and pre-soak briefly.

DELIVERY UNIT
1 kg, 10 kg

WINE TYPE

FineOrigin® Extra

PVPP & cellulose & gelatine & calcium bentonit fining for clear wines

DOSAGE & TIME OF APPLICATION
Must fining:
30–100 g/hl

PRODUCT PREPARATION
Dissolve in 10 times the amount of warm water while stirring constantly and pre-soak briefly.

DELIVERY UNIT
1 kg, 10 kg

PRODUCT
PVPP, cellulose, gelatine and calcium bentonite

OENOLOGICAL APPLICATION
Reduction of oxidisable phenols, green, dull and negative aroma notes and bitter tones; for rapid sedimentation and compact lees.

ADVANTAGES & EXPLANATION
The removal of oxidisable phenols improves the aroma of the wines as well as their longevity. The wines become cleaner and clearer in fruit expression, and green, dull and negative aromas are removed. Rapid sedimentation and compact lees.

FININGS

FineOrigin® PVPP

WINE TYPE

PVPP fining for clear wines

PRODUCT
PVPP

OENOLOGICAL APPLICATION
Reduction of oxidisable phenols, green, dull and negative aroma notes and bitter tones.

ADVANTAGES & EXPLANATION
The removal of oxidisable phenols improves the aroma of the wines as well as their longevity. The wines become cleaner and clearer in fruit expression, and green, dull and negative aromas are removed.

RECOMMENDATION AND GENERAL INFORMATION
Legal maximum quantity: 80 g/hl

DOSAGE & TIME OF APPLICATION
Must fining:
10–80 g/hl
Wine fining:
0.5–20 g/hl

PRODUCT PREPARATION
Stir in 5 times the amount of water and pre-soak briefly.

DELIVERY UNIT
1 kg; 10 kg

FININGS

WINE TYPE

FineOrigin®
PVPP – microgranulated

PVPP fining for clear wines

DOSAGE & TIME OF APPLICATION
Must fining:
10–80 g/hl
Wine fining:
0.5–20 g/hl

PRODUCT PREPARATION
Stir in 5 times the amount of water and pre-soak briefly.

DELIVERY UNIT
1 kg; 10 kg; 22.7 kg

PRODUCT
PVPP

OENOLOGICAL APPLICATION
Reduction of oxidisable phenols, green, dull and negative aroma notes and bitter tones.

ADVANTAGES & EXPLANATION
The removal of oxidisable phenols improves the aroma of the wines as well as their longevity. The wines become cleaner and clearer in fruit expression, and green, dull and negative aromas are removed.

RECOMMENDATION AND GENERAL INFORMATION
Legal maximum quantity: 80 g/hl

FININGS

WINE TYPE

FineOrigin®
Gelatine Standard

Gelatine fining for clear wines

PRODUCT
Gelatine, derived from pigs

OENOLOGICAL APPLICATION
Reduction of phenols and for clarification.

ADVANTAGES & EXPLANATION
Harmonisation of the phenolic structure of the wine leads to improved storage potential. Has a clarifying effect.

RECOMMENDATION AND GENERAL INFORMATION
It can be combined with other FineOrigin, BalanceFinesse and TanFinesse range products. The recommended order of application is first to remove the unwanted phenols with the FineOrigin range and then perform the profiling with BalanceFinesse and TanFinesse products.

DOSAGE & TIME OF APPLICATION
1–10 g/hl; must, wine; the exact dosage must be determined with preliminary tests.

PRODUCT PREPARATION
Place in warm water (35–40 °C), stirring constantly.
Stir to dissolve until a homogeneous 5% solution is obtained. Keep it at this temperature during continuous addition.
Stir the must/wine well to ensure homogenisation without forming lumps.

DELIVERY UNIT
1 kg; 10 kg

FININGS

WINE TYPE

FineOrigin® Gelatine Plus

Gelatine fining for clear wines

DOSAGE & TIME OF APPLICATION
1–10 g/hl; must, wine; the exact dosage must be determined with preliminary tests.

PRODUCT PREPARATION
Dissolve in warm water (35-40 °C) with constant stirring until a homogeneous 5% solution is obtained. Keep at this temperature during continuous addition. Stir the must/wine well to ensure homogenisation without to ensure lump formation.

DELIVERY UNIT
1 kg; 10 kg

PRODUCT
Gelatine, derived from pigs

OENOLOGICAL APPLICATION
Reduction of phenols and for clarification.

ADVANTAGES & EXPLANATION
Harmonisation of the wine‘s phenolic structure leads to improved ageing potential. Has a clarifying effect.

RECOMMENDATION AND GENERAL INFORMATION
It can be combined with other FineOrigin, BalanceFinesse and TanFinesse range products. The recommended application order is to remove the unwanted phenols with the FineOrigin range and then carry out the profiling with BalanceFinesse and TanFinesse products.

WINE TYPE

FineOrigin® Gelatine Extra

Gelatine fining for clear wines and for flotation

PRODUCT
Gelatine, derived from pigs, for oenological use

OENOLOGICAL APPLICATION
Reduction of phenols and for clarification; for flotation.

ADVANTAGES & EXPLANATION
Harmonisation of the wine‘s phenolic structure leads to improved storage potential. It has a clarifying effect and is recommended for flotation.

RECOMMENDATION AND GENERAL INFORMATION
It can be combined with other FineOrigin, BalanceFinesse and TanFinesse range products. The recommended application order is to remove the unwanted phenols with the FineOrigin range and then carry out the profiling with BalanceFinesse and TanFinesse products.

DOSAGE & TIME OF APPLICATION
Fining: 0,5-5 g/hl; flotation: 5-20 g/hl the exact dosage must be determined with preliminary tests; in the course of flotation, at very high turbidity and the use of bentonite, the dosage can be reduced to 15 or 20 g/hl can be increased.

PRODUCT PREPARATION
Dissolve in 10 times the product weight of water at 25 °C while stirring constantly and add directly to the must/wine. After preparation, do not wait longer than 20 minutes before adding to prevent gel formation.
Dissolve with hot water at 40 °C if gel formation.

DELIVERY UNIT
1 kg; 10 kg

WINE TYPE

FineOrigin® Casein

Casein fining for clear wines

DOSAGE & TIME OF APPLICATION
2–25 g/hl; oxidised Wines: 30–60 g/hl; must and/or wine; the exact dosage must be determined with preliminary tests.

PRODUCT PREPARATION
Dissolve in 10 times the product weight of water while stirring constantly.

DELIVERY UNIT
1 kg

PRODUCT
Potassium caseinate

OENOLOGICAL APPLICATION
Removal of phenol components, especially oxidised and easily oxidisable ones.

ADVANTAGES & EXPLANATION
It has a decolouring effect in oxidised, brownish musts and refines the aroma. The oxidised aroma is removed from botrytis-infected grapes. It acts as a clarifying agent during filtration preparation and can be used to reduce the iron content.

RECOMMENDATION AND GENERAL INFORMATION
It can be used in both must and wine and is all the more effective, the clearer the must/wine is. It can be combined very well with activated carbon and/or bentonite.

WINE TYPE

FineOrigin® Albumin

Albumin fining for clear wines

PRODUCT
Egg albumin

OENOLOGICAL APPLICATION
Reduction of phenols and for clarification.

ADVANTAGES & EXPLANATION
Balancing and refining the tannin structure of red wines while preserving their aromatic characteristics. Increasing elegance and delicacy. Improvement of phenolic stability.

RECOMMENDATION AND GENERAL INFORMATION
It can be combined with products from the BalanceFinesse and TanFinesse groups. The recommended application order is to remove the unwanted phenols with FineOrigin products and then carry out the profiling with BalanceFinesse and TanFinesse.

DOSAGE & TIME OF APPLICATION
2–10 g/hl; wine; the exact dosage must be determined with preliminary tests.

PRODUCT PREPARATION
Mix with a small amount of warm water (18–25 °C), then dissolve with cold water until a concentration of 100 g/L is reached. Wait 1–2 hours, then stir again and add to the wine.

DELIVERY UNIT
1 kg

WINE TYPE

FineOrigin® ISI

Fish-based fining for clear wines

DOSAGE & TIME OF APPLICATION
0.25–3 g/hl; wine; the exact dosage must be determined with preliminary tests.

PRODUCT PREPARATION
Mix with a small amount of water until a homogeneous gel is formed. Wait 1–2 hours, then stir again and add to the wine.

DELIVERY UNIT
50 g,100 g

PRODUCT
Fish product

OENOLOGICAL APPLICATION
Reduction of phenols and for clarification.

ADVANTAGES & EXPLANATION
Harmonisation and refinement of white and rosé wines. It is very gentle and makes brilliant wines. Removes bitter notes and phenols that can cause browning. Has a clarifying effect.

RECOMMENDATION AND GENERAL INFORMATION
Fining produces light, voluminous flakes that slowly settle. It is therefore recommended to wait 2 to 3 days after application before drawing off the wines to ensure good sedimentation.

FineOrigin® CarboTaste

WINE TYPE

AVAILABLE

Activated charcoal fining for clear wines

PRODUCT
Activated carbon

OENOLOGICAL APPLICATION
Removal of general off-flavours as well as geosmin (earthy, musty odour), with little effect on the colour at the same time.

ADVANTAGES & EXPLANATION
The application should be carried out in the must or fermenting must. When removing geosmin, it should be noted that it is contained in the grape skins and is extracted during maceration. In this case, application at the end of the maceration process is recommended.

RECOMMENDATION AND GENERAL INFORMATION
Legal maximum quantity: 100 g/hl

DOSAGE & TIME OF APPLICATION
2–100 g/hl; in the must; during fermentation; pressing; after application 48 h sedimentation before extraction.

PRODUCT PREPARATION
Dissolve in 10 times the product weight of water while stirring constantly; pre-soak for 1-2 hours before use.

DELIVERY UNIT
1 kg; 10 kg

WINE TYPE

AVAILABLE

FineOrigin® CarboColor

Activated charcoal fining for light-coloured wines

DOSAGE & TIME OF APPLICATION
2–100 g/hl; in must; during fermentation; after pressing; after application 48 h sedimentation before extraction.

PRODUCT PREPARATION
Dissolve in 10 times the product weight of water while stirring constantly; Pre-soak for 1–2 hours before use.

DELIVERY UNIT
1 kg; 10 kg

PRODUCT
Activated carbon

OENOLOGICAL APPLICATION
Colour correction or colour removal of wines and oxidised must.

ADVANTAGES & EXPLANATION
Very gentle decolouration and removal of phenolic compounds responsible for browning.

RECOMMENDATION AND GENERAL INFORMATION
Legal maximum quantity: 100 g/hl

TANNINS

TanProtect®

WINE TYPE

TanProtect® White

Tannin for protection against oxidation

DOSAGE & TIME OF APPLICATION
on the grapes/during destemming/mash: healthy grapes: 3–5 g/100 kg; grapes affected by botrytis: 5–15 g/100 kg; in wine: protein stabilisation: 5–10 g/hl; improvement of fining and aroma: 3–5 g/hl; bottling of sparkling wines: 0.5–4 g/hl

PRODUCT PREPARATION
Dissolve in 10 times the amount of must or water while stirring constantly.

DELIVERY UNIT
1 kg

PRODUCT
fine, granulated gallotannin

OENOLOGICAL APPLICATION
Antioxidant and antiseptic effects; inhibition of laccase activity (botrytis); for sulphur management (due to lower sulphur requirement); reduction of reductive notes; improvement of protein stability.

ADVANTAGES & EXPLANATION
Oxidation protection results in a higher aroma in the wines.

RECOMMENDATION AND GENERAL INFORMATION
As oxidation protection in the must, the application is recommended together with FermFinesse Protect

TANNINS

WINE TYPE

TanProtect® Red

Tannin for protection against oxidation and colour stabilisation

PRODUCT
Proanthocyadinic tannins

OENOLOGICAL APPLICATION
Oxidation protection; colour stabilisation; inhibition of laccase (botrytis); preservation of the grape's tannins (by binding natural proteins in the must that would otherwise react with grape tannins); improvement of tartaric stability; improvement of fining and clarification.

ADVANTAGES & EXPLANATION
Oxidation protection, colour stabilisation and inhibition of the oxidising botrytis laccase. The grape's tannins are retained, as the tannin reacts with the grape's protein (red wine also has protein) before responding with the tannins from the berry skins.

RECOMMENDATION AND GENERAL INFORMATION
In the case of botrytis-infected grape material, tannin addition should be staggered, as laccase is successively extracted from the grapes during fermentation – hence the higher application rate.

DOSAGE & TIME OF APPLICATION
on the grapes or when pumping over: healthy grapes: 10–30 g/100 kg; botrytis-infected grapes: 30–80 g/100 kg in several doses; in the wine: fining: 5–15 g/hl

PRODUCT PREPARATION
Dissolve in 10 times the amount of must or water while stirring constantly.

DELIVERY UNIT
1 kg

TANNINS

WINE TYPE

TanProtect® Ferm

Tannin for colour stabilisation and body

DOSAGE & TIME OF APPLICATION
10–60 g/hl; recommendation: in the 1st third of fermentation; another option is application during pressing.

PRODUCT PREPARATION
Dissolve in 10 times the amount of must or water while stirring constantly.

DELIVERY UNIT
1 kg

PRODUCT
Oak tannins, proanthocyanidinic tannins and vegetable polysaccharides (gum arabic).

OENOLOGICAL APPLICATION
Colour stabilisation and improvement of the body.

ADVANTAGES & EXPLANATION
Increased colour stability and improvement of the body.

RECOMMENDATION AND GENERAL INFORMATION
Use together with TanProtect Red for maximum efficiency on colour stabilisation.

TANNINS

TANNINS

TanFinesse®

WINE TYPE

TanFinesse®
Structure&Length

Untoasted oak tannin – for structure and length

DOSAGE & TIME OF APPLICATION
WW/Rosé/RW: 0.1–40 g/hl; during maturation and/or shortly before bottling for fine-tuning.

PRODUCT PREPARATION
Dissolve in 10 times the amount of wine or water while stirring constantly.

DELIVERY UNIT
50 g; 100 g; 250 g

TANNINS

PRODUCT
Formulation from selected oak tannins

OENOLOGICAL APPLICATION
Improvement of structure and length; increase in elegance and finesse; improvement of the redox potential.

ADVANTAGES & EXPLANATION
Expression of structure and length, whereby the amount applied determines the intensity. Suitable for any wine – the stronger and more full-bodied the wine, the higher the dosage it can be.

RECOMMENDATION AND GENERAL INFORMATION
It is suitable for every type of wine but with different dosages. A dosage of 0.25–0.5 g/hl is recommended for light wines, while for full-bodied wines, the dosage can be increased up to 40 g/hl. The more powerful and full-bodied the wine, the higher the possible dosage. The application rate depends on the target and should be determined by preliminary trials. Depending on the desired profile, a combination of different tannins and/or BalanceFinesse products is recommended.

WINE TYPE

TanFinesse®
Light Toasted Oak

Light toasted oak tannin – for structure and complexity

PRODUCT
Formulation from selected oak tannins

OENOLOGICAL APPLICATION
Refinement of structure, elegance and finesse; improvement of the redox potential.

ADVANTAGES & EXPLANATION
Expression of structure and complexity, whereby the amount applied determines the intensity. The more powerful and full-bodied a wine is, the higher the dosage can be.

RECOMMENDATION AND GENERAL INFORMATION
It is suitable for every type of wine but with different dosages. A dosage of 0.25–0.5 g/hl is recommended for light wines, while for full-bodied wines, the dosage can be increased up to 40 g/hl. The more powerful and full-bodied the wine, the higher the possible dosage. The application rate depends on the target and should be determined by preliminary trials. Depending on the desired profile, a combination of different tannins and/or BalanceFinesse products is recommended.

DOSAGE & TIME OF APPLICATION
WW/Rosé/RW: 0.1–40 g/hl; during maturation and/or shortly before bottling for fine-tuning.

PRODUCT PREPARATION
Dissolve in 10 times the amount of wine or water while stirring constantly.

DELIVERY UNIT
50 g; 100 g; 250 g

TANNINS

WINE TYPE

TanFinesse®
Medium Toasted Oak

Medium toasted oak tannin – for structure and complexity

DOSAGE & TIME OF APPLICATION
WW/Rosé/RW: 0.25–40 g/hl; during maturation and/or shortly before bottling for fine-tuning.

PRODUCT PREPARATION
Dissolve in 10 times the amount of wine or water while stirring constantly.

DELIVERY UNIT
50 g; 100 g; 250 g

TANNINS

PRODUCT
Formulation from selected oak tannins

OENOLOGICAL APPLICATION
Refinement of structure, elegance and finesse; improvement of the redox potential.

ADVANTAGES & EXPLANATION
Expression of structure and complexity, whereby the amount applied determines the intensity. The more powerful and full-bodied a wine is, the higher the dosage can be.

RECOMMENDATION AND GENERAL INFORMATION
It is suitable for every type of wine but with different dosages. A dosage of 0.25–0.5 g/hl is recommended for light wines, while for full-bodied wines, the dosage can be increased up to 40 g/hl. The more powerful and full-bodied the wine, the higher the possible dosage. The application rate depends on the target and should be determined by preliminary trials. Depending on the desired profile, a combination of different tannins and/or BalanceFinesse products is recommended.

WINE TYPE

TanFinesse®
Medium Plus Toasted Oak

Medium Plus Toasted Oak Tannin – for structure and complexity

PRODUCT
Formulation from selected oak tannins

OENOLOGICAL APPLICATION
Refinement of structure, elegance and finesse; improvement of the redox potential.

ADVANTAGES & EXPLANATION
Expression of structure and complexity, whereby the amount applied determines the intensity. The more powerful and full-bodied a wine is, the higher the dosage can be.

RECOMMENDATION AND GENERAL INFORMATION
It is suitable for every type of wine but with different dosages. A dosage of 0.25–0.5 g/hl is recommended for light wines, while for full-bodied wines, the dosage can be increased up to 40 g/hl. The more powerful and full-bodied the wine, the higher the possible dosage. The application rate depends on the target and should be determined by preliminary trials. Depending on the desired profile, a combination of different tannins and/or BalanceFinesse products is recommended.

DOSAGE & TIME OF APPLICATION
WW/Rosé/RW: 0.25–40 g/hl; during maturation and/or shortly before bottling for fine-tuning.

PRODUCT PREPARATION
Dissolve in 10 times the amount of wine or water while stirring constantly.

DELIVERY UNIT
50 g; 100 g; 250 g

TANNINS

WINE TYPE

TanFinesse®
Intense Toasted Oak

Intense toasted oak tannin – for structure and complexity

DOSAGE & TIME OF APPLICATION
WW/Rosé/RW: 0.1–40 g/hl; during maturation and/or shortly before bottling for fine-tuning.

PRODUCT PREPARATION
Dissolve in 10 times the amount of wine or water while stirring constantly.

DELIVERY UNIT
50 g; 100 g; 250 g

TANNINS

PRODUCT
Formulation from selected oak tannins

OENOLOGICAL APPLICATION
Refinement of structure, elegance and finesse; improvement of the redox potential.

ADVANTAGES & EXPLANATION
Expression of structure and complexity, whereby the amount applied determines the intensity. The more powerful and full-bodied a wine is, the higher the dosage can be.

RECOMMENDATION AND GENERAL INFORMATION
It is suitable for every type of wine but with different dosages. A dosage of 0.25–0.5 g/hl is recommended for light wines, while for full-bodied wines, the dosage can be increased up to 40 g/hl. The more powerful and full-bodied the wine, the higher the possible dosage. The application rate depends on the target and should be determined by preliminary trials. Depending on the desired profile, a combination of different tannins and/or BalanceFinesse products is recommended.

WINE TYPE

TanFinesse®
Structure&Balance

Tannins & polysaccharides – for structure and balance

PRODUCT
Formulation of selected tannins and vegetable polysaccharides (gum arabic)

OENOLOGICAL APPLICATION
Improvement of structure, balance and the body of the wine; increases complexity; improves the redox potential and colour stability (with red wines when added shortly after the end of fermentation).

ADVANTAGES & EXPLANATION
Expression of structure and balance, whereby the amount applied determines the intensity. The stronger and more full-bodied a wine is, the higher the dosage can be.

RECOMMENDATION AND GENERAL INFORMATION
It is suitable for every type of wine but with different dosages. A dosage of 0.25–0.5 g/hl is recommended for light wines, while for full-bodied wines, the dosage can be increased up to 40 g/hl. The more powerful and full-bodied the wine, the higher the possible dosage. The application rate depends on the target and should be determined by preliminary trials. Depending on the desired profile, a combination of different tannins and/or BalanceFinesse products is recommended.

DOSAGE & TIME OF APPLICATION
WW/Rosé/RW: 0.1–40 g/hl; during maturation and/or shortly before bottling for fine-tuning.

PRODUCT PREPARATION
Dissolve in 10 times the amount of wine or water while stirring constantly.

DELIVERY UNIT
50 g; 100 g; 250 g

TANNINS

WINE TYPE

TanFinesse®
Roundness&Balance

Tannins & polysaccharides – for roundness and balance

DOSAGE & TIME OF APPLICATION
WW/Rosé/RW: 0.1–40 g/hl; during maturation and/or shortly before bottling for fine-tuning.

PRODUCT PREPARATION
Dissolve in 10 times the amount of wine or water while stirring constantly.

DELIVERY UNIT
50 g; 100 g; 250 g

TANNINS

PRODUCT
Formulated from selected tannins and vegetable polysaccharides (gum arabic)

OENOLOGICAL APPLICATION
Improvement of balance, roundness and body; increases complexity and finesse; improves redox potential.

ADVANTAGES & EXPLANATION
To improve the balance and roundness of the wine, the amount applied determines the intensity. The stronger and more full-bodied a wine is, the higher the dosage can be.

RECOMMENDATION AND GENERAL INFORMATION
It is suitable for every type of wine but with different dosages. A dosage of 0.25-0.5 g/hl is recommended for light wines, while for full-bodied wines, the dosage can be increased up to 40 g/hl. The more powerful and full-bodied the wine, the higher the possible dosage. The application rate depends on the target and should be determined by preliminary trials. Depending on the desired profile, a combination of different tannins and/or BalanceFinesse products is recommended.

WINE TYPE

TanFinesse®
Elegance&Balance

Tannine & Polysaccharide – for elegance and balance

PRODUCT
Formulated from selected tannins and vegetable polysaccharides (gum arabic)

OENOLOGICAL APPLICATION
Improvement of elegance, balance and body; increases the complexity and finesse; improves the redox potential.

ADVANTAGES & EXPLANATION
Expression of elegance and balance in the wine, whereby the amount of effort determines the intensity. The more powerful and full-bodied a wine is, the higher the dosage can be.

RECOMMENDATION AND GENERAL INFORMATION
It is suitable for every type of wine but with different dosages. A dosage of 0.25-0.5 g/hl is recommended for light wines, while for full-bodied wines, the dosage can be increased up to 40 g/hl. The more powerful and full-bodied the wine, the higher the possible dosage. The application rate depends on the target and should be determined by preliminary trials. Depending on the desired profile, a combination of different tannins and/or BalanceFinesse products is recommended.

DOSAGE & TIME OF APPLICATION
WW/Rosé/RW: 0.1–40 g/hl; during maturation and/or shortly before bottling for fine-tuning.

PRODUCT PREPARATION
Dissolve in 10 times the amount of wine or water while stirring constantly.

DELIVERY UNIT
50 g; 100 g; 250 g

TANNINS

HARMONISATION

BalanceFinesse®

WINE TYPE

BalanceFinesse® GumSelect

Gum arabic – for body and roundness

DOSAGE & TIME OF APPLICATION
WW/Rosé: 0.5–50 g/hl; RW: 5–160 g/hl; addition during maturation or shortly before bottling (optimally at least 24–48 h).

PRODUCT PREPARATION
Dissolve in 10 times the amount of wine or water while stirring constantly.

DELIVERY UNIT
500 g; 1 kg

PRODUCT
Gum arabic

OENOLOGICAL APPLICATION
To improve the body and roundness.

ADVANTAGES & EXPLANATION
Improvement of body and roundness.

RECOMMENDATION AND GENERAL INFORMATION
It can be combined very well with products from the TanFinesse range.

HARMONISATION

WINE TYPE

BalanceFinesse® PremierCru

Polysaccharides & mannoproteins – for body and roundness

PRODUCT
Polysaccharides (gum arabic) and mannoproteins

OENOLOGICAL APPLICATION
Improves body and roundness; supports fresh fruit expression.

ADVANTAGES & EXPLANATION
Improvement of body and roundness; supports the expression of fresh fruits.

RECOMMENDATION AND GENERAL INFORMATION
It can be combined very well with products from the TanFinesse range.

DOSAGE & TIME OF APPLICATION
WW/Rosé: 0.25–50 g/hl; RW: 1–160 g/hl; addition during ageing or briefly before filling (optimally at least 24–48 h).

PRODUCT PREPARATION
Dissolve in 10 times the amount of wine or water while stirring constantly.

DELIVERY UNIT
100 g; 250 g; 500 g; 1 kg

HARMONISATION

WINE TYPE

BalanceFinesse®
GrandCru

Mannoproteins – for body and roundness

DOSAGE & TIME OF APPLICATION
WW/Rosé: 0.1–20 g/hl; RW: 0.5–40 g/hl; addition during ageing or briefly before filling (optimally at least 24–48 h).

PRODUCT PREPARATION
Dissolve in 10 times the amount of wine or water while stirring constantly.

DELIVERY UNIT
100 g; 250 g; 500 g; 1 kg

PRODUCT
Mannoproteins

OENOLOGICAL APPLICATION
Improves body and roundness; supports ripe fruit expression.

ADVANTAGES & EXPLANATION
Improvement of body and roundness; supports the expression of ripeness.

RECOMMENDATION AND GENERAL INFORMATION
It can be combined very well with products from the TanFinesse range.

HARMONISATION

STABILISATION

StaboProtect®

WINE TYPE

StaboProtect® BentoOrigin

Natural calcium bentonite for clarification

DOSAGE & TIME OF APPLICATION
50–200 g/hl; in must

PRODUCT PREPARATION
It can be sprinkled directly into the must. However, pre-swelling is recommended for a better effect. Pre-swelling: sprinkle in 10 to 15 times the amount of water while stirring slowly and leave to swell for 4–12 hours. Then, stir again and add to the product.

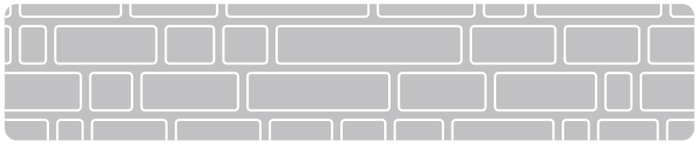
DELIVERY UNIT
25 kg

PRODUCT
Granulated calcium bentonite

OENOLOGICAL APPLICATION
Clarifying effect in must; adsorption of turbidity-relevant proteins and other colloids.

ADVANTAGES & EXPLANATION
Compact lees.

RECOMMENDATION AND GENERAL INFORMATION
The exact application rate must be determined in a preliminary test. The usual application rate is between 100 and 200 g/hl. Check for proper odour before use.



STABILISATION

StaboProtect® BentoPower

WINE TYPE

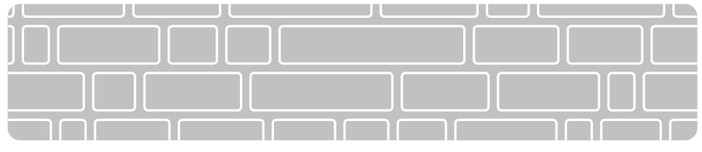
Natural sodium-calcium bentonite for protein stabilisation in must, during fermentation and in wine

PRODUCT
Granulated sodium-calcium bentonite

OENOLOGICAL APPLICATION
Protein stabilisation of must or wine with subsequent good clarification.

ADVANTAGES & EXPLANATION
Protein stabilisation – can be used in must, during fermentation and/or in wine.

RECOMMENDATION AND GENERAL INFORMATION
The exact application rate must be determined in a preliminary test. The usual application rate is between 80 and 200 g/hl. Check for proper odour before use.



DOSAGE & TIME OF APPLICATION
80–200 g/hl; in must, during fermentation and/or in wine.

PRODUCT PREPARATION
Add 10 times the amount of water, stirring slowly, and leave to swell for 4-12 hours. Then, stir again and add to the product.

DELIVERY UNIT
25 kg

STABILISATION

WINE TYPE

StaboProtect® MetaSafe

Metatartaric acid index 40 – for tartaric stabilisation

DOSAGE & TIME OF APPLICATION
10 g/hl; before bottling

PRODUCT PREPARATION
Dissolve in 10 times the amount of wine or water while stirring constantly; do not use warm water!

DELIVERY UNIT
1 kg

PRODUCT
Metatartaric acid index 40

OENOLOGICAL APPLICATION
Tartrate stabilisation; prevents crystallisation of the potassium bitartrate salt.

ADVANTAGES & EXPLANATION
Prevention of the precipitation of tartrate, namely potassium bitartrate, the salt of tartaric acid.

RECOMMENDATION AND GENERAL INFORMATION
The addition should take place at least 24–48 hours before the last filtration in order not to impair the filterability of the wine; for red wines, do not add at excessively low temperatures, as otherwise the wine may become cloudy (reaction of the colloids of the red wine with the metatartaric acid); never use warm water for dissolving; legal maximum quantity: 10 g/hl

STABILISATION

WINE TYPE

StaboProtect® VinoSafe Standard

CMC powder – for tartrate stabilisation

PRODUCT
CMC powder (cellulose gum, carboxymethyl cellulose)

OENOLOGICAL APPLICATION
Tartrate stabilisation; prevents the formation and crystallisation of potassium bitartrate salt.

ADVANTAGES & EXPLANATION
Prevention of the precipitation of tartrate, namely potassium bitartrate, the salt of tartaric acid.

RECOMMENDATION AND GENERAL INFORMATION
Wines must be protein-stable before use (cloudiness) – if tannin is added later, it is recommended to recheck the protein stability; do not use for wines to which lysozymes have been applied (cloudiness); ensure even distribution in the tank; for sparkling wines, it is recommended to add to the base wine to avoid gushing; for wines with high potassium bitartrate instability, a stability test after use is recommended; legal limit: 20 g/hl

DOSAGE & TIME OF APPLICATION
5–10 g/hl; a pre-test must determine the optimum dose; application before final filtration: at least 24 hours before bottling in a clarified and pre-filtered wine; application after final filtration: after the last filtration with a dosing pump.

PRODUCT PREPARATION
Dissolve in 10 times the amount of wine or water while stirring constantly.

DELIVERY UNIT
1 kg

STABILISATION

WINE TYPE

StaboProtect® VinoSafe Plus

CMC powder, very easily soluble – for tartrate stabilisation

DOSAGE & TIME OF APPLICATION
5–10 g/hl; a pre-test must determine the optimum dose; application before final filtration: at least 24 hours before bottling in a clarified and pre-filtered wine; application after final filtration: after the last filtration with a dosing pump.

PRODUCT PREPARATION
Dissolve in 10 times the amount of wine or water while stirring constantly.

DELIVERY UNIT
1 kg

PRODUCT
CMC powder (cellulose gum, carboxymethyl cellulose)

OENOLOGICAL APPLICATION
Tartrate stabilisation; prevents the formation and crystallisation of potassium bitartrate salt.

ADVANTAGES & EXPLANATION
Prevention of the precipitation of tartrate, namely potassium bitartrate, the salt of tartaric acid.

RECOMMENDATION AND GENERAL INFORMATION
Wines must be protein-stable before use (cloudiness) – if tannin is added later, it is recommended to recheck the protein stability; do not use for wines to which lysozymes have been applied (cloudiness); ensure even distribution in the tank; for sparkling wines, it is recommended to add to the base wine to avoid gushing; for wines with high potassium bitartrate instability, a stability test after use is recommended; legal limit: 20 g/hl

STABILISATION

WINE TYPE

StaboProtect® VinoSafe 21%

CMC liquid 21 % – for tartrate stabilisation

PRODUCT
CMC liquid (cellulose gum, carboxymethyl cellulose) at 210 g/l

OENOLOGICAL APPLICATION
Tartrate stabilisation; prevents the formation and crystallisation of potassium bitartrate salt.

ADVANTAGES & EXPLANATION
Prevention of the precipitation of tartrate, namely potassium bitartrate, the salt of tartaric acid.

RECOMMENDATION AND GENERAL INFORMATION
Wines must be protein-stable before use (cloudiness) – if tannin is added later, it is recommended to recheck the protein stability; do not use for wines to which lysozyme has been applied (cloudiness); ensure even distribution in the tank; for sparkling wines, it is recommended to add to the base wine to avoid gushing; for wines with high potassium bitartrate instability, a stability test after use is recommended; legal limit: 45 ml/hl (20 g/hl)

DOSAGE & TIME OF APPLICATION
25–45 ml/hl; a pre-test must determine the optimum dose; use before final filtration: at least 24 hours before bottling into a clarified and pre-filtered wine; application after final filtration: after the last filtration with a dosing pump.

PRODUCT PREPARATION
Dilute with 5 times the amount of wine.

DELIVERY UNIT
1 kg, 5 kg, 25 kg

STABILISATION

ACIDS

Tartaric acid

WINE TYPE

PRODUCT
L (+) Tartaric acid

OENOLOGICAL APPLICATION
Acidification of must, fermenting must and/or finish wine; for lining concrete tanks and amphoras; to impart balance and improve the maturation of wines; to improve microbiological stability; to compensate for natural acid deficiency; to harmonise the acid balance.

ADVANTAGES & EXPLANATION
When used in must, the pH is reduced, which leads to a clearer fermentation; 1 g/L tartaric acid lowers the pH by approx. 0.1.

RECOMMENDATION AND GENERAL INFORMATION
Determine dosage with preliminary tests and try in combination with other acids to find the optimum acid balance.

DOSAGE & TIME OF APPLICATION
Dosage for acidification in consultation with the oenologist depending on the pH value and total acidity; observe the relevant legal regulations; EU regulation: maximum dosage 150 g/hl in must and wine in during fermentation, 250 g/hl in the finished wine – i.e. max. 400 g/hl in total.

PRODUCT PREPARATION
Dissolve in 10 times the amount of must or wine while stirring constantly.

DELIVERY UNIT
1 kg, 25 kg

WINE TYPE

Malic acid

DOSAGE & TIME OF APPLICATION
According to the recommendation of the oenologist, after carrying out preliminary tests.

PRODUCT PREPARATION
Pre-dissolve in must or wine.

DELIVERY UNIT
1 kg, 25 kg

PRODUCT
DL-Malic acid

OENOLOGICAL APPLICATION
Acidification of must, fermenting must, and finished wine; improves the maturation of wines and microbiological stability; harmonises the acid balance.

ADVANTAGES & EXPLANATION
Legal maximum limit: Must and wine in fermentation: 130 g/hl – corresponds to a maximum increase of 1.5 g/L calculated as tartaric acid; finished wines: 230 g/hl – corresponds to a maximum rise of 2.5 g/L calculated as tartaric acid.

ACIDS

Citric acid

WINE TYPE

PRODUCT
Citric acid monohydrate

OENOLOGICAL APPLICATION
Acidification of the wine to harmonise the acid balance; creates iron complexes – reducing the risk of iron turbidity.

ADVANTAGES & EXPLANATION
Legal maximum limit: the content in the wine must not exceed 1 g/L.

DOSAGE & TIME OF APPLICATION
10–50 g/hl

PRODUCT PREPARATION
Pre-dissolve in a small amount of water and add directly to the wine.

DELIVERY UNIT
1 kg, 25 kg

ACIDS

WINE TYPE

Lactic Acid

DOSAGE & TIME OF APPLICATION
100–250 ml/hl; according to the oenologist's recommendation after carrying out preliminary tests; observe the relevant legal regulations; legal maximum values according to EU regulation: in fresh grapes, grape must, partially fermented wine and wine in fermentation: 1.50 g/L calculated as tartaric acid; finished wine: 2.5 g/L calculated as tartaric acid.

PRODUCT PREPARATION
Dissolve in 10 times the amount of must or wine while stirring constantly.

DELIVERY UNIT
1 kg; 5 kg

PRODUCT
L-Lactic acid

OENOLOGICAL APPLICATION
Acidification of grape must, partially fermented and fermented wine; improves the maturation of wines and microbiological stability; harmonises the acid balance.

ADVANTAGES & EXPLANATION
1.2 g/L lactic acid increases the titratable total acidity by 1.0 g/L, calculated as tartaric acid.

ACIDS

Ascorbic acid

WINE TYPE

PRODUCT
L-Ascorbic acid

OENOLOGICAL APPLICATION
Potent antioxidant; for oxidation protection in must and wine of white and rosé wines; reduces the risk of iron haze.

ADVANTAGES & EXPLANATION
A minimum content of 20 mg/L free SO_2 in the wine is required before adding ascorbic acid; legal limit: maximum content in wine: 25 g/hL (250 mg/L).

DOSAGE & TIME OF APPLICATION
5–10 g/hL

PRODUCT PREPARATION
Pre-dissolve in a small amount of water and add directly to the wine.

DELIVERY UNIT
1 kg, 10 kg

ACIDS

OENOLOGICAL OAK PRODUCTS

PrimeOak®

SKOFFOENOTEC GRAND OENOLOGY STYRIA

PrimeOak®
Granular SingleToast FR

PrimeOak®
Granular SingleToast FR

Structure
Structure and freshness

OENOLOGICAL APPLICATION
To improve structure and freshness and to support fruit expression.

Light
Fruit support and freshness

OENOLOGICAL APPLICATION
To improve structure, freshness and fruit expression, to increase complexity and body with a subtle aromatic expression of coconut and vanilla.

Medium
Complexity and caramel aromas

OENOLOGICAL APPLICATION
To improve body and complexity as well as an aromatic expression of caramel and vanilla.

Medium Plus
Roasted aromas and complexity

OENOLOGICAL APPLICATION
For the aromatic expression of roastiness and to increase the complexity.

High
Smokiness and roasted aromas

OENOLOGICAL APPLICATION
For the aromatic expression of smokiness with a touch of roasted aromas.

WINE TYPE

PRODUCT
Granulars made from French oak (Quercus Sp.), in different toastings.

ADVANTAGES & EXPLANATION
Optimal contact time: during fermentation 1 to 2 weeks, and during ageing, 2 to 4 weeks (consisting of 1 to 2 weeks extraction phase and 1 to 2 weeks integration phase); if used during fermentation (versus in the finished wine), a higher dosage is recommended, as the wood integrates more effectively during this stage (tannins and aromas).

RECOMMENDATION AND GENERAL INFORMATION
Depending on the profiling objective, the granulars can be combined in different ratios to merge the speciality of each one. This improves the overall sensory result. One combination option would be 10%, 60%, and 30%; preliminary bag-in-box tests are recommended to determine and optimise the ratio of the individual chips to each other and their dosage. The advantage of granulars over chips is the faster leaching.

DOSAGE & TIME OF APPLICATION
WW/Rosé: 25–400 g/hl; RW: 50–800 g/hl; during fermentation or in the wine.

PRODUCT PREPARATION
Pour the chips into an infusion bag and add directly to the must or wine.

DELIVERY UNIT
1 kg, 12 kg

PrimeOak®
Chips SingleToast FR

PrimeOak®
Chips SingleToast FR

Light
Fruit support and freshness

OENOLOGICAL APPLICATION

To improve structure, freshness and fruit expression; to increase complexity and body with a subtle aromatic expression of coconut and vanilla.

Medium
Complexity and caramel aromas

OENOLOGICAL APPLICATION

To improve body and complexity as well as an aromatic expression of caramel and vanilla.

Medium Plus
Roasted aromas and complexity

OENOLOGICAL APPLICATION

For the aromatic expression of roastiness and to increase complexity.

High
Smokiness and roasted aromas

OENOLOGICAL APPLICATION

For the aromatic expression of smokiness with a touch of roasted aromas.

WINE TYPE

PRODUCT

Chips made from French oak (Quercus Sp.), in various toastings.

ADVANTAGES & EXPLANATION

Optimal contact time: during fermentation: 10 days to 4 weeks, during ageing: 6 to 8 weeks (consisting of 3 to 4 weeks extraction phase and 3 to 4 weeks integration phase); if used during fermentation (versus in the finished wine), a higher dosage is recommended, as the wood integrates more effectively during this stage (tannins and aromas).

RECOMMENDATION AND GENERAL INFORMATION

Depending on the profiling objective, the chips can be combined in different ratios to merge the speciality of each one. This improves the overall sensory result. One combination option would be 10%, 60%, and 30%; preliminary bag-in-box tests are recommended to determine and optimise the ratio of the individual chips to each other and their dosage.

DOSAGE & TIME OF APPLICATION

WW/Rosé: 20–400 g/hl; RW: 50–800 g/L; during fermentation or in the wine.

PRODUCT PREPARATION

Pour the chips into an infusion bag and add directly to the must or wine.

DELIVERY UNIT

1 kg, 12 kg

PrimeOak®
Chips SingleToast US

PrimeOak®
Chips SingleToast US

Medium
Body and coconut aromas

OENOLOGICAL APPLICATION
For body and the aromatic expression of vanilla and coconut.

Medium Plus
Vanilla and coconut aromas

OENOLOGICAL APPLICATION
For the aromatic expression of vanilla and to improve complexity.

WINE TYPE

PRODUCT
Chips made from American oak (Quercus Sp.), in various toastings.

ADVANTAGES & EXPLANATION
Optimal contact time: during fermentation: 10 days to 4 weeks, during ageing: 6 to 8 weeks (consisting of 3 to 4 weeks extraction phase and 3 to 4 weeks integration phase); if used during fermentation (versus in the finished wine), a higher dosage is recommended, as the wood integrates more effectively during this stage (tannins and aromas).

RECOMMENDATION AND GENERAL INFORMATION
Depending on the profiling objective, the chips can be combined in different ratios to merge the speciality of each one. This improves the overall sensory result. One combination option would be 10%, 60%, and 30%; preliminary bag-in-box tests are recommended to determine and optimise the ratio of the individual chips to each other and their dosage.

DOSAGE & TIME OF APPLICATION
WW/Rosé: 20–400 g/hl; RW: 50–800 g/hl; during fermentation or in the wine.

PRODUCT PREPARATION
Pour the chips into an infusion bag and add directly to the must or wine.

DELIVERY UNIT
1 kg, 12 kg

PrimeOak®
Chips SignatureBlend FR

PrimeOak®
Chips SignatureBlend FR

Structure & Elegance
Improvement of structure and elegance

OENOLOGICAL APPLICATION
To improve structure and elegance.

Terroir & Fruit
Improving the expression of terroir and fruit

OENOLOGICAL APPLICATION
To improve structure and elegance.

Fruit & Volume
Improvement of fruit expression and body

OENOLOGICAL APPLICATION
For improving fruit expression and body.

Vanilla Expression
Expression of vanilla aromas

OENOLOGICAL APPLICATION
For the expression of vanilla aromas.

Spice Expression
Expression of spiciness

OENOLOGICAL APPLICATION
For the expression of spiciness.

Mokka Expression
Expression of Mocha aromas

OENOLOGICAL APPLICATION
For the expression of Mocha aromas.

HighToast Expression
Expression of smokiness and a touch of roasted aromas

OENOLOGICAL APPLICATION
For the expression of smokiness and a touch of roasted aromas.

WINE TYPE

PRODUCT
Chips made from French oak (Quercus Sp.), in various toastings.

ADVANTAGES & EXPLANATION
Optimal contact time: during fermentation: 10 days to 4 weeks, during ageing: 6 to 8 weeks (consisting of 3 to 4 weeks extraction phase and 3 to 4 weeks integration phase); if used during fermentation (versus in the finished wine), a higher dosage is recommended, as the wood integrates more effectively during this stage (tannins and aromas).

RECOMMENDATION AND GENERAL INFORMATION
Depending on the profiling objective, the chips can be combined in different ratios to merge the speciality of each one. This improves the overall sensory result. One combination option would be 10 %, 60%, and 30 %; preliminary tests in bag-in-boxes are recommended to determine and optimise the ratio of the individual chips to each other and their dosage.

DOSAGE & TIME OF APPLICATION
WW/Rosé: 20–400 g/hl; RW: 50–800 g/hl; fermentation or in the wine.

PRODUCT PREPARATION
Pour the chips into an infusion bag and add directly to the must or wine.

DELIVERY UNIT
1 kg, 12 kg

PrimeOak®
Blocks FR SingleToast

PrimeOak®
Blocks FR SingleToast

Light
Fruit support and freshness

OENOLOGICAL APPLICATION
To improve structure, freshness and fruit expression; to increase complexity and body with a subtle aromatic expression of coconut and vanilla.

Medium
Roasted aromas and complexity

OENOLOGICAL APPLICATION
To enhance body and complexity as well as an aromatic expression of caramel and vanilla.

Medium Plus
Expression of smokiness and a touch of roasted aromas

OENOLOGICAL APPLICATION
For the aromatic expression of roastiness and to increase complexity.

WINE TYPE

AVAILABLE
Blocks FR 7 mm (47 x 47 x 7)

PRODUCT
Blocks aus französischer Eiche (Quercus Sp.) in unterschiedliche Toastings.

ADVANTAGES & EXPLANATION
Optimal contact time: 2–4 months

RECOMMENDATION AND GENERAL INFORMATION
Depending on the profiling objective, the blocks can be combined in different ratios to merge the special features of the individual blocks. This improves the overall sensory result. One combination option would be 10 %, 60%, and 30 %; preliminary bag-in-box tests are recommended to determine and optimise the ratio of the individual staves to each other and their dosage.

DOSAGE & TIME OF APPLICATION
WW/Rosé: 20–400 g/hl; RW: 50–800 g/hl; during fermentation or in the wine.

PRODUCT PREPARATION
Pour the blocks into an infusion bag and add directly to the must or wine.

DELIVERY UNIT
1 kg, 12 kg

PrimeOak®
Staves FR SingleToast

PrimeOak®
Staves FR SingleToast

Structure
Structure and freshness

OENOLOGICAL APPLICATION
To improve structure and freshness and to support fruit expression.

Light
Fruit support and freshness

OENOLOGICAL APPLICATION
To improve structure, freshness and fruit expression; to increase complexity and body with a subtle aromatic expression of coconut and vanilla.

Medium
Complexity and caramel aromas

OENOLOGICAL APPLICATION
To improve body and complexity as well as an aromatic expression of caramel and vanilla.

Medium Plus
Roasted aromas and complexity

OENOLOGICAL APPLICATION
For the aromatic expression of roastiness and to increase complexity.

High
Smokiness and roasted aromas

OENOLOGICAL APPLICATION
For the aromatic expression of smokiness with a touch of roasted aromas.

X
Mocha and vanilla

OENOLOGICAL APPLICATION
For the aromatic expression of Mocha and vanilla.

WINE TYPE

AVAILABLE
Staves FR **7 mm** (960 x 47 x 7 mm), approx. 200 g
Staves FR **12 mm** (960 x 47 x 12 mm), approx. 350 g
Staves FR **22 mm** (960 x 47 x 22 mm), approx. 700 g

PRODUCT
Staves made from French oak (Quercus Sp.), in different toastings and thicknesses.

ADVANTAGES & EXPLANATION
Optimal contact time: 7 mm: 4–6 months; 12 mm: 6–8 months; 22 mm: 10–12 months

RECOMMENDATION AND GENERAL INFORMATION
Depending on the profiling objective, the staves can be combined in different ratios to merge the speciality of each one. This improves the overall sensory result. One combination option would be 10 %, 60 %, and 30 %; preliminary trials in bag-in-boxes are recommended to determine and optimise the ratio of the individual staves to each other and their dosage.

DOSAGE & TIME OF APPLICATION
WW/Rosé: 20–400 g/hl; RW: 50–800 g/hl; during fermentation or in the wine.

PRODUCT PREPARATION
Pour the staves into an infusion bag and add directly to the must or wine.

DELIVERY UNIT
7 mm: 1 piece, pack of 30 staves; 12 mm: 1 piece, pack of 15 staves; 22 mm: 1 piece, pack of 9 staves

PrimeOak®
Barrel Inserts FR SingleToast

PrimeOak®
Barrel Inserts FR SingleToast

Light
Fruit support and freshness

OENOLOGICAL APPLICATION
To improve structure, freshness and fruit expression; to increase complexity and body with a subtle aromatic expression of coconut and vanilla.

Medium
Complexity and caramel aromas

OENOLOGICAL APPLICATION
To improve body and complexity as well as an aromatic expression of caramel and vanilla.

Medium Plus
Roasted aromas and complexity

OENOLOGICAL APPLICATION
For the aromatic expression of roastiness and to increase complexity.

High
Smokiness and roasted aromas

OENOLOGICAL APPLICATION
For the aromatic expression of smokiness with a touch of roasted aromas.

WINE TYPE

AVAILABLE
l.12 with 12 inserts; l.24 with 24 inserts; insert 300 x 22 x 7, approx. 32 g; in the barrel 3 inserts next to each other, stainless steel connections and hooks for attaching to the stopper.

PRODUCT
Barrel inserts made from French oak (Quercus Sp.), in different toastings.

ADVANTAGES & EXPLANATION
Optimal contact time: 4–6 months

RECOMMENDATION AND GENERAL INFORMATION
Depending on the profiling objective, the barrel inserts can be combined in different ratios to merge the speciality of each one. This improves the overall sensory result. One combination option would be 10 %, 60%, and 30 %; preliminary bag-in-box tests are recommended to determine and optimise the ratio of the individual inserts to each other and their dosage.

DOSAGE & TIME OF APPLICATION
WW/Rosé: 20–400 g/hl; RW: 50–800 g/hl; during fermentation or in the wine.

PRODUCT PREPARATION
Hang in the barrel.

DELIVERY UNIT
12 links (l.12);
24 links (l.24)

PrimeOak®
Barrel Inserts FR SignatureBlend

PrimeOak®
Barrel Inserts FR SignatureBlend

Light Expression

Complexity, fruit support and freshness

OENOLOGICAL APPLICATION

To improve structure, freshness, and fruit expression, as well as to increase complexity and body with a subtle aromatic expression of coconut and vanilla; the toasting blend increases complexity.

Medium Expression

Complexity, complexity and caramel aromas

OENOLOGICAL APPLICATION

To improve body and complexity as well as an aromatic expression of caramel and vanilla; the toasting blend increases the complexity.

MediumPlus Expression

Multi-layered, roasted aromas and complexity

OENOLOGICAL APPLICATION

For the aromatic expression of roastiness and increased complexity; the toasting blend increases the complexity.

HighToast Expression

Complexity, smokiness and roasted aromas

OENOLOGICAL APPLICATION

For the aromatic expression of smokiness with a touch of roasted aromas; the toasting blend increases the complexity.

WINE TYPE

AVAILABLE

I.20 with 20 inserts; insert 300 x 22 x 7, approx. 32 g; in barrel: 2 or 3 inserts next to each other, stainless steel connections and hooks for attaching to the stopper; inserts are combined in different toasting to increase the complexity.

PRODUCT

Barrel inserts made from French oak (Quercus Sp.), in different toasting combinations.

ADVANTAGES & EXPLANATION

Optimal contact time: 4–6 months

RECOMMENDATION AND GENERAL INFORMATION

The toast combination increases the complexity.

DOSAGE & TIME OF APPLICATION

WW/Rosé: 20–400 g/hl; RW: 50–800 g/hl; during fermentation or in the wine.

PRODUCT PREPARATION

Hang in the barrel.

DELIVERY UNIT

20 links (I.20)

Instructions for preliminary tests

03

Preliminary tests

OENOLOGICAL OAK PRODUCTS

- To see how each wood product works in the wine, **preliminary tests** can be made.
- Our **bag-in-boxes** are filled with **15 g of the respective wood**. The name of the product can be seen on the label. A bag-in-box, without a label and therefore without wood, is prepared for the control sample. This BiB must also be used so that this sample has the same conditions over the next few weeks. The control is intended for comparison and dilution (reduction of the concentration of the wood).
- **Add precisely 3 litres of the desired wine to the BiB.**
  The wine must have at least 40 mg of free SO2, because micro-oxidation occurs in the BiB due to the wood.
- The concentration of the wood is 5 g/l (3 litres of wine to 15 g of wood). This concentration is too high in most cases, but this is desirable because the idea is that it is diluted back with the control to find the **optimum concentration.**
- The BiB is filled through the outlet tap (which is removable).
  Pour in 3 litres of wine, press out the air and seal.
- The **contact time with the wood should be at least 3 – 4 weeks** (**extraction time**)**;** after this time, the tasted results are representative. A contact time of 7 – 8 weeks would be optimal (integration takes place after extraction), as better wood integration is achieved after this time.
- **After the contact/integration time, carry out the preliminary tests.**

HOW IT WORKS

- **First, taste all samples** (including the control) **separately** and **rank the preferences.** It is advisable to conduct further trials with the first 3 to a maximum of 4 preferences. It is also possible to select only one.
- It makes sense first to focus on the aroma profile on the nose and palate and only then adjust the structure and body.
- Try out different wood combinations in various ratios to each other. Dilute with the control accordingly to achieve the desired concentration.
- There is an Excel document called „SKOFFoenotec_BlendCalculator“ which automatically converts the used ml (calculated to 100 ml) into g/L for use in the tank. Please get in touch with us, and we will gladly send it to you.

AROMA EXPRESSION
ZymTec®
Fruit Expression

ZymTec Fruit Expression unleashes the aroma potential in the wines of every grape variety. The release of aroma makes the aroma profile more complex, and to check whether this is desired for the respective wine, this simple preliminary test is useful.

→ **Bottle 1:**
Wine as a control, without enzyme addition

→ **Bottle 2:**
Add a small pinch of ZymTec Fruit Expression (powder) to the wine

→ Leave both bottles closed at room temperature for 1 week

→ Blind tasting

Notes:
Bottle wines with 40 mg/L free SO_2. The control should also be bottled so that the wine had or has the same conditions during tasting, and thus, a direct comparison is possible.

PROFILING / FILLING PREPARATION

PROFILING

By profiling, we mean emphasising the desired aroma profile in the wine and achieving balance and drinking flow. Different profiles can be supported by combining the BalanceFinesse and TanFinesse products.

PROCEEDING WITH THE PROFILING

Step 1

Remove aromatic off-flavours
The wine must be free of aromatic off-aromas before step 2 is carried out.

Step 2

Coarse adjustment of sugar and acidity
Assuming the wine has 0.5 g/L total sugar and 4.5 g/L acidity, you know you have a desired value of approximately 2.5–3.0 g/L sugar and approx. 5.2 to 5.5 g/L acidity, then preset the preliminary sample to 2.5/L sugar and 5.2 g/L acidity in the coarse setting.

Step 3

Coarse adjustment of the tannins with FineOrigin products
Assuming that the tannins are very hard and the fruit appears veiled, select the appropriate FineOrigin product or a combination to roughly match the desired profile.

Step 4

Selection of suitable products and product combinations from the BalanceFinesse and TanFinesse range
For details, see Selecting the right BalanceFinesse and TanFinesse product combination.

Step 5

Fine adjustment of sugar, acidity, FineOrigin, BalanceFinesse and TanFinesse
Fine adjustment of the dosage of the individual products.

Example: BalanceFinesse products give the wine more body, so the total sugar can be kept lower, and the wine gains body and drinkability.

If the body is increased with BalanceFinesse products, the structure of the finish and the precision of the wines can be improved with TanFinesse products, for example, with TanFinesse Structure&Length. The result is a wine with more body while retaining structure and drinkability.

SELECTION OF THE RIGHT COMBINATION OF BALANCEFINESSE AND TANFINESSE PRODUCTS

The basis is the base wine, which is roughly adjusted with approximately the desired total sugar and acidity.

Step 1

Place several jars next to each other and dose the individual BalanceFinesse and TanFinesse products. It is advisable to try a small (0.1, 0.25, 0.5, 0.75 g/hl), a medium (1.0, 1.5 and 2.0 g/hl) and a high (3.0, 5.0 and 10 g/hl) dosage in parallel. The different dosages are essential because, depending on the wine, the product effect is not optimal yet, or the application rate is too high. Then, taste and evaluate each preliminary sample.

Step 2

Selection of products: each product has its specific strength, and all those suitable for the wine in question should be selected. The product and the approximate dosage are assessed.

Step 3

Combine your favourite products and adjust the dosage up and down to find the optimum combination. Also, the total sugar and acidity must be changed to find the desired profile and optimum harmony.

PROFILING / FINISHING WHITE WINES AND ROSÉ

OVERVIEW OF THE PRODUCTS AND THE PURPOSE OF USE FOR THE BOTTLING OF WHITE WINES AND ROSÉ

Name	Fine adjustment dosage g/hl	Support in wine
FineOrigin® Pure	1–20 g/hl	Tannin correction; against herbaceous and oxidative notes; opening of the tannin-covered fruit
FineOrigin® Activ	1–20 g/hl	
FineOrigin® PVPP microgranulted	1–20 g/hl	
FineOrigin® Gelatine Plus	0.25–5 g/hl	General tannin correction
FineOrigin® Casein	1–60 g/hl	General tannin correction; against oxidation notes
FineOrigin® ISI	0.1–3 g/hl	Fine tannin correction for the finishing touches
FineOrigin® CarboTaste	2–100 g/hl	Aroma correction for off-tones
FineOrigin® CarboColour	10–100 g/hl	Colour correction
BalanceFinesse® GumSelect	1–20 g/hl	body
BalanceFinesse® PremierCru	0.25–20 g/hl	Fresh fruit, body
BalanceFinesse® GrandCru	0.25–10 g/hl	Ripe fruit, body
TanFinesse® Structure&Length	0.1–20 g/hl	Structure and length
TanFinesse® Light	0.1–40 g/hl	Structure and complexity
TanFinesse® Medium	0.1–40 g/hl	Structure and complexity
TanFinesse® Medium Plus	0.1–40 g/hl	Structure and complexity
TanFinesse® Intense	0.1–40 g/hl	Structure and complexity
TanFinesse® Structure&Balance	0.1–40 g/hl	Structure and balance
TanFinesse® Roundness&Balance	0.1–40 g/hl	Roundness and balance
TanFinesse® Elegance&Balance	0.1–40 g/hl	Elegance and balance

EXAMPLES FOR PRODUCT COMBINATIONS

WHITE WINES & ROSÉ WITHOUT WOOD

Freshness

- 1 g/hl FineOrigin® ISI
- 1.75 g/hl BalanceFinesse® PremierCru
- 0.1 g/hl TanFinesse® Structure&Length

Freshness & maturity

- 1 g/hl FineOrigin® ISI
- 1.5 g/hl BalanceFinesse® PremierCru
- 0.5 g/hl BalanceFinesse® GrandCru
- 0.3 g/hl TanFinesse® Structure&Length

Freshness, maturity & complexity

- 1 g/hl FineOrigin® ISI
- 1.25 g/hl BalanceFinesse® PremierCru
- 2 g/hl BalanceFinesse® GrandCru
- 0.7 g/hl TanFinesse® Light
- 0.3 g/hl TanFinesse® Structure&Length

Freshness, maturity, terroir & Freshness

- 1 g/hl FineOrigin® ISI
- 1.25 g/hl BalanceFinesse® PremierCru
- 2 g/hl BalanceFinesse® GrandCru
- 1.5 g/hl TanFinesse® Intense
- 0,3 g/hl TanFinesse® Structure&Length

Maturity

- 1 g/hl FineOrigin® ISI
- 0.,5 g/hl BalanceFinesse® PremierCru
- 1.5 g/hl BalanceFinesse® GrandCru
- 0.7 g/hl TanFinesse® Light
- 0.3 g/hl TanFinesse® Structure&Length

Maturity and complexity

- 1 g/hl FineOrigin® ISI
- 0.5 g/hl BalanceFinesse® PremierCru
- 2 g/hl BalanceFinesse® GrandCru
- 0.2 g/hl TanFinesse® Light
- 0.5 g/hl TanFinesse® Medium
- 0.3 g/hl TanFinesse® Structure&Length

WHITE WINES WITH WOOD

Single tannin

- 1 g/hl FineOrigin® ISI
- 0.25 g/hl BalanceFinesse® PremierCru
- 2 g/hl BalanceFinesse® GrandCru
- 6 g/hl TanFinesse® Light TanFinesse® Medium ***OR*** TanFinesse® Medium Plus ***OR*** TanFinesse® Intense
- 0.4 g/hl TanFinesse® Structure&Length

Combination of tannins

- 1 g/hl FineOrigin® ISI
- 0.25 g/hl BalanceFinesse® PremierCru
- 3 g/hl BalanceFinesse® GrandCru
- 12 g/hl total quantity of TanFinesse® tannins in the following possible combinations: 10% / 60% / 30%; 70% / 30 %; 50% / 50%
- 0.3 g/hl TanFinesse® Structure&Length

PROFILING / FINISHING RED WINES

OVERVIEW OF THE PRODUCTS AND THE PURPOSE OF USE FOR THE BOTTLING OF RED WINES

Name	Fine adjustment dosage g/hl	Support in wine
FineOrigin® Pure	10–50 g/hl	Tannin correction; against herbaceous and oxidative notes; Opening the tannin-covered fruit
FineOrigin® Gelatine Plus	2–40 g/hl	General tannin correction
FineOrigin® Casein	2–60 g/hl	General tannin correction; against oxidation notes
FineOrigin® Albumin	1–10 g/hl	General tannin correction
FineOrigin® CarboTaste	2–100 g/hl	Aroma correction for off-tones
FineOrigin® CarboColour	10–100 g/hl	Colour correction
BalanceFinesse® GumSelect	2–160 g/hl	Body
BalanceFinesse® PremierCru	2–160 g/hl	Fresh fruit, body
BalanceFinesse® GrandCru	0.25–40 g/hl	Ripe fruit, body
TanFinesse® Structure&Length	0.25–20 g/hl	Structure and length
TanFinesse® Light	0.25–40 g/hl	Structure and complexity
TanFinesse® Medium	0.25–40 g/hl	Structure and complexity
TanFinesse® Medium Plus	0.25–40 g/hl	Structure and complexity
TanFinesse® Intense	0.25–40 g/hl	Structure and complexity
TanFinesse® Structure&Balance	0.25–40 g/hl	Structure and balance
TanFinesse® Roundness&Balance	0.25–40 g/hl	Roundness and balance
TanFinesse® Elegance&Balance	0.25–40 g/hl	Elegance and balance

EXAMPLES FOR PRODUCT COMBINATIONS

RED WINES WITHOUT WOOD

Freshness

- 2 g/hl FineOrigin® Albumin ***OR***
  5 g/hl Gelatine Plus ***OR***
  7 g/hl FineOrigin® Pure
- 10 g/hl BalanceFinesse® PremierCru
- 0.25 g/hl BalanceFinesse® GrandCru
- 5 g/hl BalanceFinesse® GumSelect

Freshness and maturity

- 2 g/hl FineOrigin® Albumin ***OR***
  5 g/hl Gelatine Plus ***OR***
  7 g/hl FineOrigin® Pure
- 15 g/hl BalanceFinesse® PremierCru
- 2 g/hl BalanceFinesse® GrandCru
- 5 g/hl BalanceFinesse® GumSelect
- 0.5 g/hl TanFinesse® Light

Maturity

- 2 g/hl FineOrigin® Albumin ***OR***
  5 g/hl Gelatine Plus ***OR***
  7 g/hl FineOrigin® Pure
- 5 g/hl BalanceFinesse® PremierCru
- 5 g/hl BalanceFinesse® GrandCru
- 10 g/hl BalanceFinesse® GumSelect
- 2 g/hl TanFinesse® Light

Maturity with complexity

- 2 g/hl FineOrigin® Albumin ***OR***
  5 g/hl Gelatine Plus ***OR***
  7 g/hl FineOrigin® Pure
- 5 g/hl BalanceFinesse® PremierCru
- 5 g/hl BalanceFinesse® GrandCru
- 10 g/hl BalanceFinesse® GumSelect
- 2 g/hl TanFinesse® Light
- 3 g/hl TanFinesse® Medium

RED WINES WITH WOOD

Single tannin

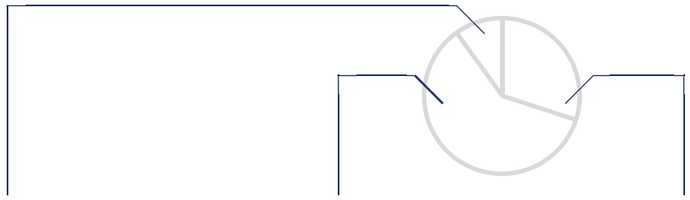
- 2 g/hl FineOrigin® Albumin ***OR***
  5 g/hl Gelatine Plus ***OR***
  7 g/hl FineOrigin® Pure
- 10 g/hl BalanceFinesse® PremierCru
- 5 g/hl BalanceFinesse® GrandCru
- 20 g/hl BalanceFinesse® GumSelect
- 10 g/hl TanFinesse® Light
  TanFinesse® Medium ***OR***
  TanFinesse® Medium Plus ***OR***
  TanFinesse® Intense

Combination of tannins

- 2 g/hl FineOrigin® Albumin ***OR***
  5 g/hl Gelatine Plus ***OR***
  7 g/hl FineOrigin® Pure
- 10 g/hl BalanceFinesse® PremierCru
- 5 g/hl BalanceFinesse® GrandCru
- 20 g/hl BalanceFinesse® GumSelect
- 18 g/hl total TanFinesse® -tannins in the following combinations:
  10% / 60% / 30%; 70% / 30%;
  50% / 50%

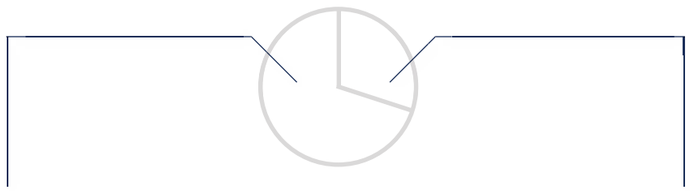
TANFINESSE-COMBINATIONS

1



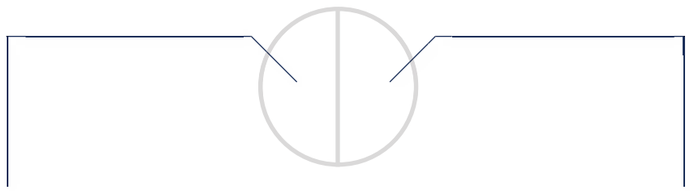
10%	60%	30%
TanFinesse® Light	TanFinesse® Medium	TanFinesse® Intense/ TanFinesse® Medium Plus
TanFinesse® Light	TanFinesse® Intense/ TanFinesse® Medium Plus	TanFinesse® Medium
TanFinesse® Intense/ TanFinesse® Medium Plus	TanFinesse® Light	TanFinesse® Medium

2



70%	30%
TanFinesse® Light	TanFinesse® Medium
TanFinesse® Medium	TanFinesse® Light
TanFinesse® Intense/TanFinesse Medium Plus	TanFinesse® Medium
TanFinesse® Medium	TanFinesse® Intense/TanFinesse® Medium Plus

3



50%	50%
TanFinesse® Light	TanFinesse® Medium
TanFinesse® Medium	TanFinesse® Intense/TanFinesse® Medium Plus

Concepts/protocols

04

RECOMMENDATIONS

SKOFFoenotec's Choice

Yeast recommendation

WHITE WINES & ROSÉ

Yeast combinations	Grape variety recommendation
100% S-Finesse **70% S-Finesse / 30% S-Expression** **100% S-Expression** **70% S-Expression/ 30% S-Finesse** **50% S-Finesse / 50% S-Expression** **80% S-Finesse / 20% S-Pure** **80% S-Expression / 20% S-Pure**	Welschriesling, Muskateller, Grüner Veltliner, Weißburgunder, Chardonnay, Grauburgunder, Riesling, Sauvignon blanc, Silvaner, Frühroter Veltliner (Malvasia), Traminer, Rotgipfler, Neuburger, Zierfandler, Müller-Thurgau (Rivaner), Muscaris, Muskat Ottonel, Scheurebe (Sämling 88), Wiener Gemischter Satz, Rosé
70% S-Finesse / 30% S-Thiol **50% S-Finesse / 50% S-Thiol**	Welschriesling, Muskateller, Grüner Veltliner, Riesling, Sauvignon blanc, Silvaner, Müller-Thurgau (Rivaner), Muscaris, Scheurebe (Sämling 88), Wiener Gemischter Satz, Rosé
80% S-Finesse / 20% S-GrandCru **80% S-Expression / 20% S-GrandCru**	Grüner Veltliner, Muskateller, Weißburgunder, Chardonnay, Grauburgunder, Riesling, Sauvignon blanc, Silvaner, Frühroter Veltliner (Malvasia), Traminer, Rotgipfler, Neuburger, Zierfandler, Rosé
100% S-Arom **80% S-Arom / 20% S-Finesse** **80% S-Arom / 20% S-Expression**	Welschriesling, Muskateller, Grüner Veltliner, Weißburgunder, Chardonnay, Grauburgunder, Silvaner, Frühroter Veltliner (Malvasia), Traminer, Rotgipfler, Neuburger, Zierfandler, Müller-Thurgau (Rivaner), Muscaris, Muskat Ottonel, Scheurebe (Sämling 88), Wiener Gemischter Satz, Rosé
100% S-Thiol **70% S-Thiol / 30% S-Finesse** **80% S-Thiol / 20% S-Pure**	Welschriesling, Muskateller, Grüner Veltliner, Riesling, Sauvignon blanc, Silvaner, Frühroter Veltliner (Malvasia), Müller-Thurgau (Rivaner), Muscaris, Muskat Ottonel, Scheurebe (Sämling 88), Wiener Gemischter Satz, Rosé
80% S-Thiol / 20% S-GrandCru	Muskateller, Grüner Veltliner, Riesling, Sauvignon blanc, Silvaner, Frühroter Veltliner (Malvasia), Muscaris, Muskat Ottonel, Scheurebe (Sämling 88), Wiener Gemischter Satz, Rosé
100% S-Pure **80% S-Pure / 20% S-Finesse** **80% S-Pure / 20% S-Expression** **80% S-Pure / 20% S-GrandCru**	Welschriesling, Grüner Veltliner, Weißburgunder, Chardonnay, Grauburgunder, Silvaner, Frühroter Veltliner (Malvasia), Müller-Thurgau (Rivaner), Wiener Gemischter Satz, Rosé
100% S-GrandCru **80% S-GrandCru / 20% S-Finesse** **80% S-GrandCru / 20% S-Expression**	Muskateller, Grüner Veltliner, Weißburgunder, Chardonnay, Grauburgunder, Riesling, Sauvignon blanc, Silvaner, Frühroter Veltliner (Malvasia), Traminer, Rotgipfler, Neuburger, Zierfandler, Müller-Thurgau (Rivaner), Muscaris, Muskat Ottonel, Scheurebe (Sämling 88), Wiener Gemischter Satz, Rosé

RED WINES

Yeast combinations	Grape variety recommendation
100% S-RedFruity **80% S-RedFruity / 20% S-GrandRed**	Zweigelt, Blaufränkisch (Lemberger), Pinot noir, St. Laurent, Portugieser, Dornfelder
100% S-GrandRed **80% S-GrandRed / 20% S-RedFruity** **80% S-GrandRed / 20% S-RedPremium** **100% S-RedPremium** **80% S-RedPremium / 20% S-GrandRed**	Zweigelt, Blaufränkisch (Lemberger), Pinot noir, St. Laurent, Cabernt Sauvignon, Cabernet Franc, Merlot, Syrah, Portugieser, Dornfelder

Premium concept

White & rosé wines with varietal aromas

Healthy grapes, oxidation protection, maceration time

1. GRAPES

Pyrosulfit de K (KPS)

(5–10 g/100 kg)
Recommendation:
5–10 g/100 kg
Sulphur for oxidation protection

2. MASH

ZymTec® Power L

(2–4 ml/100 kg)
Recommendation:
4 ml/100 kg
Enzyme for maceration and sedimentation

TanProtect® White

(3–15 g/100 kg)
Recommendation:
5 g/100 kg
Tannin for oxidation protection

FermFinesse® Protect

(30–50 g/100 kg)
Recommendation:
50 g/100 kg
Oxidation and flavour protection

Maceration time 4–12 hours

3. MUST BEFORE SEDIMENTATION

ZymTec® Power L

(2–4 ml/hl)
Recommendation:
2 ml/hl
Enzyme for maceration and sedimentation

FineOrigin® Activ / RANGE

(10–80 g/hl)
Recommendation:
60 g/hl
Tannin fining

StaboProtect® BentoOrigin

(80–200 g/hl)
Recommendation:
100 g/hl
Ca-bentonite for sedimentation

4. MUST AFTER SEDIMENTATION

FermFinesse® Thiols

(20–50 g/hl)
Recommendation:
50 g/hl
Flavour expression of varietal aromas/thiols

Optimally at least 4 hours before yeast addition

PrimeOak® Chips Structure & Elegance

(10–150 g/hl)
Recommendation:
light wines (up to 12 % vol.): 20 g/hl
medium-bodied wines (up to 13 % vol.): 50 g/hl
strong wines (up to 14 % vol.): 80 g/hl
Very strong wines (over 14 % vol.): 100 g/hl
Oak chips for structure and elegance; no oak flavours

NTU value 100–150

5. FERMENTATION

FermActiv® First

(30 g/hl)
Recommendation:
30 g/hl
Yeast activation in the yeast batch

Fermentation temperature 15–18 °C; yeast preparation

FermCraft® Yeast

(20 g/hl)
Recommendation:
20 g/hl
Yeast depending on style – see SKOFF-oenotec's Choice yeast recommendation

FermActiv® Complex

(20–60 g/hl)
Recommendation:
40 g/hl
Yeast nutrition

At the start of fermentation/yeast addition

FermActiv® NTU

(20–80 g/hl)
Recommendation:
40 g/hl
Increase in turbidity

At the start of fermentation

FermActiv® Power

(10–50 g/hl)
Recommendation:
25 g/hl
Yeast nutrition

3rd fermentation day (density reduction of 30° Oe)

6. MATURATION

FermActiv® Power

(10–50 g/hl)
Recommendation:
25 g/hl
Yeast nutrition

5th fermentation day (density reduction of approx. 45 °Oe)

FermActiv® DAP

(10–100 g/hl)
Recommendation:
as required
Yeast nutrition as required

Last half of fermentation

FermFinesse® Protect

(5–15 g/hl)
Recommendation:
5 g/hl
every 3 months 5 g/hl

SKOFFoenotec's Choice

Premium concept

White & rosé wines with fermentation aroma

Healthy grapes, oxidation protection

1. GRAPES

Pyrosulfit de K (KPS)

(5–10 g/100 kg)
Recommendation:
5–10 g/100 kg
Sulphur for oxidation protection

2. MASH

ZymTec® Power L

(2–4 ml/100 kg)
Recommendation:
4 ml/100 kg
Enzyme for maceration and sedimentation

TanProtect® White

(3–15 g/100 kg)
Recommendation:
5 g/100 kg
Tannin for oxidation protection

FermFinesse® Protect

(30–50 g/100 kg)
Recommendation:
50 g/100 kg
Oxidation and flavour protection

3. MUST BEFORE SEDIMENTATION

ZymTec® Power L

(2–4 ml/hl)
Recommendation:
2 ml/hl
Enzyme for maceration and sedimentation

FineOrigin® Activ / RANGE

(10–80 g/hl)
Recommendation:
60 g/hl
Tannin fining

StaboProtect® BentoOrigin

(80–200 g/hl)
Recommendation:
100 g/hl
Ca-bentonite for sedimentation

4. MUST AFTER SEDIMENTATION

PrimeOak® Chips Structure & Elegance

(10–150 g/hl)
Recommendation:
light wines (up to 12 % vol.): 20 g/hl
medium-bodied wines (up to 13 % vol.): 50 g/hl
strong wines (up to 14 % vol.): 80 g/hl
Very strong wines (over 14 % vol.): 100 g/hl
Oak chips for structure and elegance; no oak flavours

NTU-value below 80

5. FERMENTATION

FermActiv® First

(30 g/hl)
Recommendation:
30 g/hl
Yeast activation in the yeast batch

Fermentation temperature 14–15 °C

FermCraft® Yeast

(20 g/hl)
Recommendation:
20 g/hl
Yeast depending on style – see SKOFF-oenotec's Choice yeast recommendation

Yeast preparation

FermActiv® Complex

(20–60 g/hl)
Recommendation:
40 g/hl
Yeast nutrition

At the start of fermentation/yeast addition

FermActiv® NTU

(20–80 g/hl)
Recommendation:
60 g/hl
Increase in turbidity

At the start of fermentation

FermActiv® Power

(10–50 g/hl)
Recommendation:
25 g/hl
Yeast nutrition

3rd fermentation day (density reduction of 30° Oe)

6. MATURATION

FermFinesse® Esters

(20–50 g/hl)
Recommendation:
50 g/hl
Flavour expression

FermActiv® Power

(10–50 g/hl)
Recommendation:
25 g/hl
Yeast nutrition

5th fermentation day (density reduction of approx. 45 °Oe)

FermActiv® DAP

(10–100 g/hl)
Recommendation:
as required
Yeast nutrition as required

Last half of fermentation

FermFinesse® Protect

(5–15 g/hl)
Recommendation:
5 g/hl
every 3 months 5 g/hl

Standard concept

White & rosé wines

Healthy grapes, oxidation protection

1. GRAPES

Pyrosulfit de K (KPS)
(5–10 g/100 kg)
Recommendation: 5–10 g/100 kg
Sulphur for oxidation protection

2. MASH

ZymTec® Power L
(2–4 ml/100 kg)
Recommendation: 4 ml/100 kg
Enzyme for maceration and sedimentation

TanProtect® White
(3–15 g/100 kg)
Recommendation: 5 g/100 kg
Tannin for oxidation protection

FermFinesse® Protect
(30–50 g/100 kg)
Recommendation: 50 g/100 kg
Oxidation and flavour protection

3. MUST BEFORE SEDIMENTATION

ZymTec® Power L
(2–4 ml/hl)
Recommendation: 2 ml/hl
Enzyme for maceration and sedimentation

FineOrigin® Activ / RANGE
(10–80 g/hl)
Recommendation: 60 g/hl
Tannin fining

StaboProtect® BentoOrigin
(80–200 g/hl)
Recommendation: 100 g/hl
Ca-bentonite for sedimentation

4. MUST AFTER SEDIMENTATION

PrimeOak® Chips Structure & Elegance
(10–150 g/hl)
Recommendation:
light wines (up to 12 % vol.): 20 g/hl
medium-bodied wines (up to 13 % vol.): 50 g/hl
strong wines (up to 14 % vol.): 80 g/hl
Very strong wines (over 14 % vol.): 100 g/hl
Oak chips for structure and elegance; no oak flavours

5. FERMENTATION

FermActiv® First
(30 g/hl)
Recommendation: 30 g/hl
Yeast activation in the yeast batch
Yeast preparation

FermCraft® Yeast
(20 g/hl)
Recommendation: 20 g/hl
Yeast depending on style – see SKOFF oenotec's Choice yeast recommendation

FermActiv® Complex
(20–60 g/hl)
Recommendation: 40 g/hl
Yeast nutrition
At the start of fermentation/yeast addition

FermActiv® NTU
(20–80 g/hl)
Recommendation: 60 g/hl
Increase in turbidity
At the start of fermentation

6. MATURATION

FermActiv® Power
(10–50 g/hl)
Recommendation: 25 g/hl
Yeast nutrition
3rd fermentation day (density reduction of 30° Oe)

FermActiv® Power
(10–50 g/hl)
Recommendation: 25 g/hl
Yeast nutrition
5th fermentation day (density reduction of approx. 45 °Oe)

FermActiv® DAP
(10–100 g/hl)
Recommendation: as required
Yeast nutrition as required
Last half of fermentation

FermFinesse® Protect
(5–15 g/hl)
Recommendation: 5 g/hl
every 3 months 5 g/hl

Basic concept

White & rosé wines

Healthy grapes

1. GRAPES

Pyrosulfit de K (KPS)
(5–10 g/100 kg)
Recommendation: 5–10 g/100 kg
Sulphur for oxidation protection

2. MASH

ZymTec® Power L
(2–4 ml/100 kg)
Recommendation: 4 ml/100 kg
Enzyme for maceration and sedimentation

3. MUST BEFORE SEDIMENTATION

ZymTec® Power L
(2–4 ml/hl)
Recommendation: 2 ml/hl
Enzyme for maceration and sedimentation

FineOrigin® Activ
(10–80 g/hl)
Recommendation: 60 g/hl
Tannin fining

StaboProtect® BentoOrigin
(80–200 g/hl)
Recommendation: 100 g/hl
Ca-bentonite for sedimentation

4. FERMENTATION

FermActiv® First
(30 g/hl)
Recommendation: 30 g/hl
Yeast activation in the yeast batch
Yeast preparation

FermCraft® Yeast
(20 g/hl)
Recommendation: 20 g/hl
Yeast depending on style – see SKOFFoenotec's Choice yeast recommendation

FermActiv® Complex
(20–60 g/hl)
Recommendation: 40 g/hl
Yeast nutrition
At the start of fermentation/ yeast addition

FermActiv® Power
(10–50 g/hl)
Recommendation: 25 g/hl
Yeast nutrition
3rd fermentation day (density reduction of 30° Oe)

FermActiv® Power
(10–50 g/hl)
Recommendation: 25 g/hl
Yeast nutrition
5th fermentation day (density reduction of approx. 45 °Oe)

FermActiv® DAP
(10–100 g/hl)
Recommendation: as required
Yeast nutrition as required
Last half of fermentation

Premium concept

Red wines with varietal aromas

Healthy grapes, colour and oxidation protection, co-inoculation

1. GRAPES

Pyrosulfit de K (KPS)

(5–10 g/100 kg)
Recommendation:
5–10 g/100 kg
Sulphur for oxidation protection

2. MASH

ZymTec® Mash Red L

(2–4 ml/100 kg)
Recommendation:
4 ml/100 kg
Enzyme for maceration

TanProtect® Red

(10–30 g/100 kg)
Recommendation:
30 g/100 kg
Tannin for colour and oxidation protection

PrimeOak® Granular

(10–150 g/100 kg)
Recommendation:
Fresh red wines: PrimeOak Granular Structure 100–300 g/100 kg; **Complex red wines:** PrimeOak Granular Medium 100–300 g/100 kg
Granular for Structure/ Complexity

3. FERMENTATION

FermFinesse® Thiols

(20–50 g/hl)
Recommendation:
50 g/hl
Flavour expression of varietal aromas/thiols

Optimally, at least 4 hours before yeast addition

FermActiv® First

(30 g/hl)
Recommendation:
30 g/hl
Yeast activation in the yeast batch

FermCraft® Yeast

(20 g/hl)
Recommendation:
20 g/hl
Yeast depending on style – see SKOFFoenotec's Choice yeast recommendation

Fermentation temperature 25–28°C
Yeast preparation

FermActiv® Complex

(20–60 g/hl)
Recommendation:
40 g/hl
Yeast nutrition

At the start of fermentation/ yeast addition

MaloCraft® Fruit / Terroir

Package size depending on wine volume
Co-inoculation with malolactic bacteria

12 h after start of fermentation

FermActiv® Power

(10–50 g/hl)
Recommendation:
25 g/hl
Yeast nutrition

3rd fermentation day
(density reduction of 30° Oe)

TanProtect® Ferm

(10–60 g/hl)
Recommendation:
40 g/hl
Tannin for colour and oxidation protection

FermActiv® Power

(10–50 g/hl)
Recommendation:
25 g/hl
Yeast nutrition

5th fermentation day (density reduction of approx. 45 °Oe)

FermActiv® DAP

(10–100 g/hl)
Recommendation:
as required
Yeast nutrition as required

Last half of fermentation

Premium concept

Red wines with fermentation aroma

Healthy grapes, colour and oxidation protection, co-inoculation

1. GRAPES

Pyrosulfit de K (KPS)

(5–10 g/100 kg)
Recommendation:
5–10 g/100 kg
Sulphur for oxidation protection

2. MASH

ZymTec® Mash Red L

(2–4 ml/100 kg)
Recommendation:
4 ml/100 kg
Enzyme for maceration

TanProtect® Red

(10–30 g/100 kg)
Recommendation:
30 g/100 kg
Tannin for colour and oxidation protection

PrimeOak® Granular

(10–150 g/100 kg)
Recommendation:
Fresh red wines: PrimeOak Granular Structure 100–300 g/100 k; **Complex red wines:** PrimeOak Granular Medium 100–300 g/100 kg
Granular for Structure/ Complexity

3. FERMENTATION

FermActiv® First

(30 g/hl)
Recommendation:
30 g/hl
Yeast activation in the yeast batch

Fermentation temperature 25 °C
Yeast preparation

FermCraft® Yeast

(20 g/hl)
Recommendation:
20 g/hl
Yeast depending on style – see SKOFFoenotec's Choice yeast recommendation

FermActiv® Complex

(20–60 g/hl)
Recommendation:
40 g/hl
Yeast nutrition

At the start of fermentation/ yeast addition

MaloCraft® Fruit / Terroir

Package size depending on wine volume
Co-inoculation with malolactic bacteria

12 h after start of fermentation

FermActiv® Power

(10–50 g/hl)
Recommendation:
25 g/hl
Yeast nutrition

3rd fermentation day
(density reduction of 30° Oe)

FermFinesse® Esters

(30–50 gl/hl)
Recommendation:
50 g/hl
Flavour expression fermentation aromas/esters

TanProtect® Ferm

(10–60 g/hl)
Recommendation:
40 g/hl
Tannin for colour and oxidation protection

FermActiv® Power

(10–50 g/hl)
Recommendation:
25 g/hl
Yeast nutrition

5th fermentation day (density reduction of approx. 45 °Oe)

FermActiv® DAP

(10–100 g/hl)
Recommendation:
as required
Yeast nutrition as required

Last half of fermentation

Standard concept

Red wines

Healthy grapes, colour and oxidation protection

1. GRAPES

Pyrosulfit de K (KPS)

(5–10 g/100 kg)
Recommendation:
5–10 g/100 kg
Sulphur for oxidation protection

2. MASH

ZymTec® Mash Red L

(2–4 ml/100 kg)
Recommendation:
4 ml/100 kg
Enzyme for maceration

TanProtect® Red

(10–30 g/100 kg)
Recommendation:
30 g/100 kg
Tannin for colour and oxidation protection

PrimeOak® Granular

(10–150 g/100 kg)
Recommendation:
Fresh red wines: PrimeOak Granular Structure 100–300 g/100 kg; **Complex red wines:** PrimeOak Granular Medium 100–300 g/100 kg
Granular for Structure/ Complexity

3. FERMENTATION

FermActiv® First

(30 g/hl)
Recommendation:
30 g/hl
Yeast activation in the yeast batch

Yeast preparation

FermCraft® Yeast

(20 g/hl)
Recommendation:
20 g/hl
Yeast depending on style – see SKOFF-oenotec's Choice yeast recommendation

FermActiv® Complex

(20–60 g/hl)
Recommendation:
40 g/hl
Yeast nutrition

At the start of fermentation/ yeast addition

MaloCraft® Fruit / Terroir

Package size depending on wine volume
Co-inoculation with malolactic bacteria

12 h after start of fermentation

FermActiv® Power

(10–50 g/hl)
Recommendation:
25 g/hl
Yeast nutrition

3rd fermentation day (density reduction of 30° Oe)

TanProtect® Ferm

(10–60 g/hl)
Recommendation:
40 g/hl
Tannin for colour and oxidation protection

FermActiv® Power

(10–50 g/hl)
Recommendation:
25 g/hl
Yeast nutrition

5th fermentation day (density reduction of approx. 45 °Oe)

FermActiv® DAP

(10–100 g/hl)
Recommendation:
as required
Yeast nutrition as required

Last half of fermentation

Basic concept

Red wines

Healthy grapes, colour and oxidation protection

1. GRAPES

Pyrosulfit de K (KPS)

(5–10 g/100 kg)
Recommendation:
5–10 g/100 kg
Sulphur for oxidation protection

2. MASH

ZymTec® Mash Red L

(2–4 ml/100 kg)
Recommendation:
4 ml/100 kg
Enzyme for maceration

TanProtect® Red

(10–30 g/100 kg)
Recommendation:
30 g/100 kg
Tannin for colour and oxidation protection

3. FERMENTATION

FermActiv® First

(30 g/hl)
Recommendation:
30 g/hl
Yeast activation in the yeast batch

Yeast preparation

FermCraft® Yeast

(20 g/hl)
Recommendation:
20 g/hl
Yeast depending on style – see SKOFF-oenotec's Choice yeast recommendation

FermActiv® Complex

(20–60 g/hl)
Recommendation:
40 g/hl
Yeast nutrition

At the start of fermentation/ yeast addition

FermActiv® Power

(10–50 g/hl)
Recommendation:
25 g/hl
Yeast nutrition

3rd fermentation day (density reduction of 30° Oe)

FermActiv® Power

(10–50 g/hl)
Recommendation:
25 g/hl
Yeast nutrition

5th fermentation day (density reduction of 45 °Oe)

FermActiv® DAP

(10–100 g/hl)
Recommendation:
as required
Yeast nutrition as required

Last half of fermentation

Premium concept

Spontaneous fermentation

Healthy grapes; selected yeast from day 3 of fermentation

1. GRAPES

Pyrosulfit de K (KPS)

(5–10 g/100 kg)
Recommendation:
5–10 g/100 kg
Sulphur for oxidation protection

2. MASH

ZymTec® Power L

(2–4 ml/100 kg)
Recommendation:
4 ml/100 kg
Enzyme for maceration and sedimentation

3. MUST BEFORE SEDIMENTATION

ZymTec® Power L

(2–4 ml/hl)
Recommendation:
2 ml/hl
Enzyme for maceration and sedimentation

FineOrigin® Activ / RANGE

(10–80 g/hl)
Recommendation:
60 g/hl
Tannin fining

StaboProtect® BentoOrigin

(80–200 g/hl)
Recommendation:
100 g/hl
Ca-bentonite for sedimentation

4. MUST AFTER SEDIMENTATION

PrimeOak® Chips Structure & Elegance

(10–150 g/100 kg)
Recommendation:
light wines (up to 12 % vol.): 20 g/hl
medium-bodied wines (up to 13 % vol.): 50 g/hl
strong wines (up to 14 % vol.): 80 g/hl
Very strong wines (over 14 % vol.): 100 g/hl
Oak chips for structure and elegance; no oak flavours

5. FERMENTATION

FermCraft® Power

(10–50 g/hl)
Recommendation:
25 g/hl
Yeast nutrition für das Wachstum der SpontanYeastn

FermActiv® Complex

(20–60 g/hl)
Recommendation:
40 g/hl
Yeast nutrition

1st day

FermActiv® Power

(10–50 g/hl)
Recommendation:
25 g/hl
Yeast nutrition

FermActiv® Safe

(10–40 g/hl)
Recommendation:
30 g/hl
Detoxification

3rd fermentation day (density reduction of 30° Oe)

FermActiv® First

(30 g/hl)
Recommendation:
30 g/hl
Yeast activation in the yeast batch

FermCraft® Yeast

(20 g/hl)
Recommendation:
20 g/hl
Yeast depending on style – see SKOFF-oenotec's Choice yeast recommendation

3rd fermentation day: Yeast preparation

Standard concept

Spontaneous fermentation

Healthy grapes

1. GRAPES

Pyrosulfit de K (KPS)

(5–10 g/100 kg)
Recommendation:
5–10 g/100 kg
Sulphur for oxidation protection

2. MASH

ZymTec® Power L

(2–4 ml/100 kg)
Recommendation:
4 ml/100 kg
Enzyme for maceration and sedimentation

3. MUST BEFORE SEDIMENTATION

ZymTec® Power L

(2–4 ml/hl)
Recommendation:
2 ml/hl
Enzyme for maceration and sedimentation

FineOrigin® Activ / RANGE

(10–80 g/hl)
Recommendation:
60 g/hl
Tannin fining

StaboProtect® BentoOrigin

(80–200 g/hl)
Recommendation:
100 g/hl
Ca-bentonite for sedimentation

4. MUST AFTER SEDIMENTATION

PrimeOak® Chips Structure & Elegance

(10–150 g/100 kg)
Recommendation:
light wines (up to 12 % vol.): 20 g/hl
medium-bodied wines (up to 13 % vol.): 50 g/hl
strong wines (up to 14 % vol.): 80 g/hl
very strong wines (over 14 % vol.): 100 g/hl
Oak chips for structure and elegance; no oak flavours

5. FERMENTATION

FermCraft® Power

(10–50 g/hl)
Recommendation:
25 g/hl
Yeast nutrition for the growth of spontaneous yeasts

FermActiv® Complex

(20–60 g/hl)
Recommendation:
40 g/hl
Yeast nutrition

1st day

FermActiv® Power

(10–50 g/hl)
Recommendation:
25 g/hl
Yeast nutrition

FermActiv® Safe

(10–40 g/hl)
Recommendation:
30 g/hl
Detoxification

3rd fermentation day (density reduction of 30° Oe)

Basic concept

Spontaneous fermentation

Healthy grapes

1. GRAPES

Pyrosulfit de K (KPS)

(5–10 g/100 kg)
Recommendation:
5–10 g/100 kg
Sulphur for oxidation protection

2. MASH

ZymTec® Power L

(2–4 ml/100 kg)
Recommendation:
4 ml/100 kg
Enzyme for maceration and sedimentation

3. MUST BEFORE SEDIMENTATION

ZymTec® Power L

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(10–80 g/hl)
Recommendation:
60 g/hl
Tannin fining

StaboProtect® BentoOrigin

(80–200 g/hl)
Recommendation:
100 g/hl
Ca-bentonite for sedimentation

4. FERMENTATION

FermCraft® Power

(10–50 g/hl)
Recommendation:
25 g/hl
Yeast nutrition for the growth of spontaneous yeasts

1st day

FermActiv® Complex

(20–60 g/hl)
Recommendation:
40 g/hl
Yeast nutrition

FermActiv® Power

(10–50 g/hl)
Recommendation:
25 g/hl
Yeast nutrition

3rd fermentation day
(density reduction of 30° Oe)

Yeast nutrition

Healthy grapes

FermActiv® First

(30 g/hl)
Recommendation:
30 g/hl
Yeast activation in the yeast batch

Yeast preparation

FermActiv® Complex

(20–60 g/hl)
Recommendation:
40 g/hl
Yeast nutrition

At the start of fermentation/
yeast addition

FermActiv® Power

(10–50 g/hl)
Recommendation:
25 g/hl
Yeast nutrition

3rd fermentation day
(density reduction of 30° Oe)

FermActiv® Power

(10–50 g/hl)
Recommendation:
25 g/hl
Yeast nutrition

5th fermentation day (density
reduction of approx. 45 °Oe)

FermActiv® DAP

(10–100 g/hl)
Recommendation:
as required
Yeast nutrition

Last half of fermentation

SKOFFoenotec
passion for winemaking

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