

Red Wine

Scope of Application:

The use of Flash Détente is an effective technique for color extraction. With this application protocol the goals are to ensure a fast extraction and stabilization of color and to reduce green characteristics in red wines.

Application:

Compared to standard maceration, the use of Flash Détente allows a dramatic increase in free anthocyanins, so it is essential to adjust the tannin dosage appropriately for color stabilization.

Parameters to Consider:

1. Degree of maturity (low maturity = lower tannin dosage)
2. Grape variety (lower potential color = lower tannin dosage)
3. Free anthocyanin/tannin ratio (ideally 1 to 4)

Addition Time:	Product:	Dosage:	Notes:
Crusher	Zyme-O-Thermo L [®]	20 ml/ton	Add separately from any SO ₂
Flash Détente	Color-Tan Thermo L [®]	1600–1900 ml/ton	Add separately from any SO ₂
Flash Détente	Zyme-O-Thermo L [®]	10 ml/ton	Add separately from any SO ₂
Fermentation	SpringCell Color	1–2 lbs/1000 gal	At yeast inoculation
Fermentation	Tani-Heritage	1–2 lbs/1000 gal	At 7–8% alcohol, possibly with oxygen (0.5–4 mg/L per day)

White Wine

Scope of Application:

Flash Détente can be effectively used for white juice to reduce unstable proteins and increase aromatic extraction.

Addition Time:	Product:	Dosage:	Notes:
Crusher	Zyme-O-Clear Plus [®]	20–30 ml/ton	Add separately from any SO ₂
Crusher	Gallic-Tan	10–20 lbs/ton	N/A
Flash Détente	Zyme-O-Clear Plus [®]	30–40 ml/ton	Add separately from any SO ₂
Fermentation	Zyme-O-Arom Plus [®]	10–20 ml/ton	At yeast inoculation