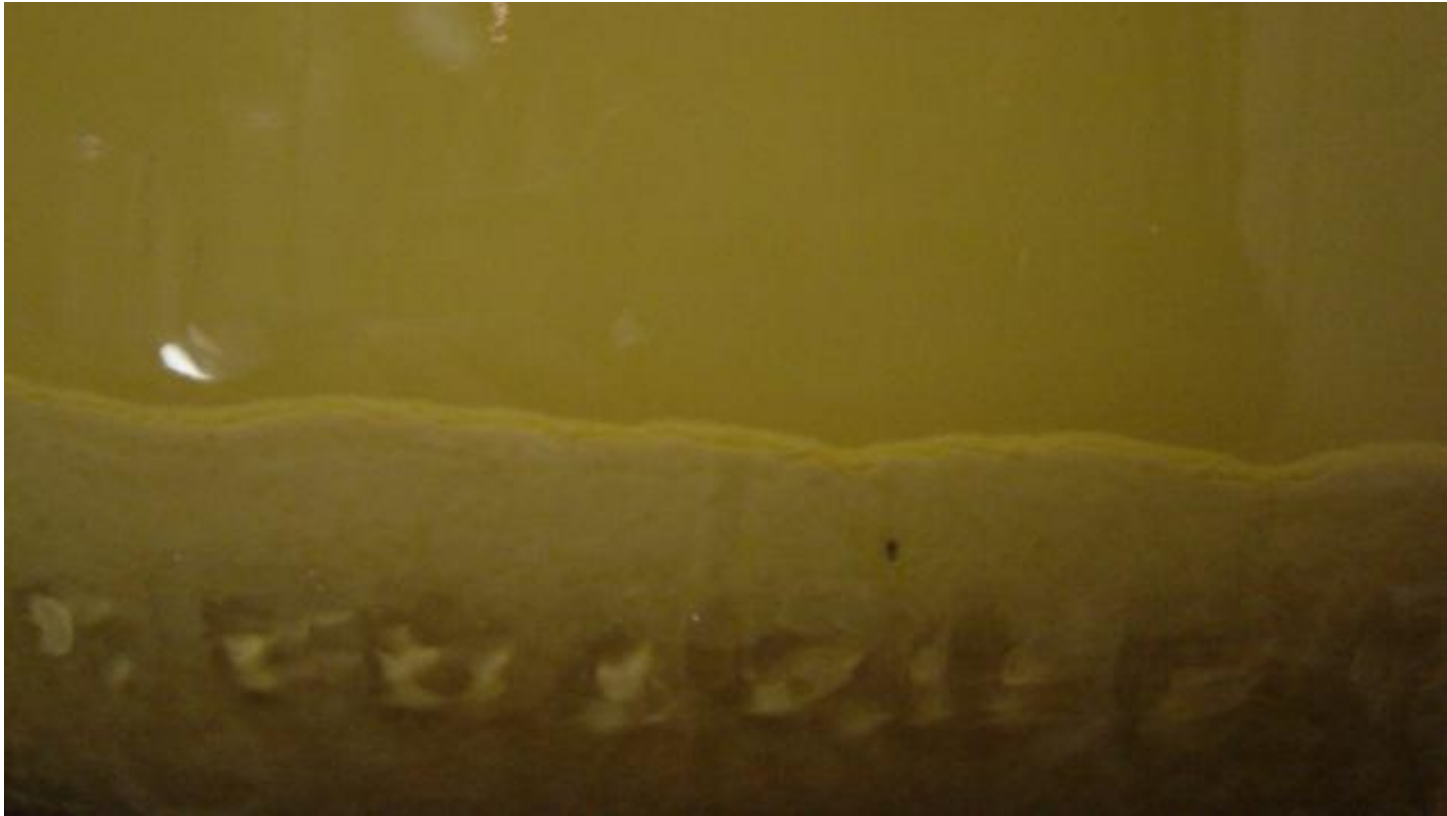


Lees Manipulation to Increase Mouthfeel in White Wine





Goals

- Broaden palate
- Lower acidity (creating an overall impression that the wine is heavier)
- Increase intensity and aroma

Lees manipulation is a good way to get a little more out of mediocre fruit or to make better fruit even more distinctive.





- High Test Alcohol-in a well-marked spray bottle
- Bottle of nitrogen gas
- Addition of lees supplement – Batonnage plus Blanc (www.aeb.group.com)



Bâtonnage Plus Blanc was studied for the refining of quality white and rosé wines, to which it confers all the positive characteristics deriving from a prolonged staying on yeast deposits, without the inevitable difficulties and risks carried out by the “sur lies” refining technique. The particular formulation of this preparation enables the treated wines to obtain the qualities researched by technicians, related to the vinification technology carried out. The yield of the structural molecules composing the blastomicetic cellular wall brings about fundamental advantages, having percussions on the organoleptic outline and also on the product stability.

Bâtonnage Plus Blanc increases intensity and aromatic persistence in young wines, thanks to the support that glucidic colloids give to the volatile compounds fundamental for bouquet, avoiding the dispersion in the gaseous phase during racking.

Bâtonnage Plus Blanc confers fullness, thickness, body and volume to wines, for the presence in its composition of selected soft ellagic tannins and for the interaction among the different colloids present, mannoproteins and gum Arabic, in quantities scrupulously verified with numerous and different production needs. In white wines lacking acidity, ellagic tannins, that are fundamental components of the preparation, control in synergy with other limiting factors the proliferation of lactic bacteria, reducing their vitality and preserving in white and rosé wines the right freshness and gustative vivacity.



After fermentation, let wine settle for about 7 days or until fully settled.

Racking Without Air

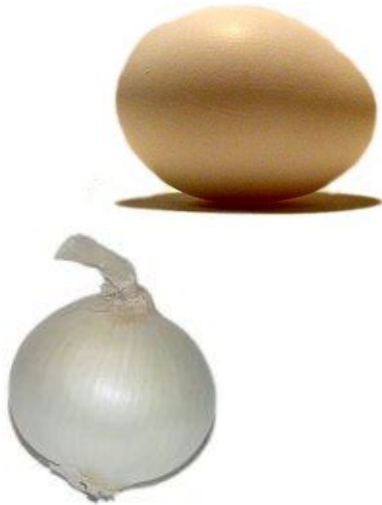
- Rack carboy without air leaving lees behind
- VERY IMPORTANT – smell and taste lees





TASTE, TASTE, TASTE

Off-Flavors in Wine



Oxidation

Addition of SO₂ can correct minor oxidation





TASTE, TASTE, TASTE



If lees are not clean:

- Discard them
- Treat wine if needed

If lees are clean:

- Rack half of wine back into carboy
- Add lees supplement (if applicable)
- Mix well (without adding oxygen) then rack rest of wine in carboy



Storage

- Keep carboys topped – top with any sound wine
- Wine should be kept in a cool non-sunny spot about 50°F to settle again



CLEAN, CLEAN, CLEAN

75% of winemaking is cleaning



Continuing Experiment

- Mix once a week for a month
 - Taste, Taste, Taste
 - Clean, Clean, Clean
- Then twice a month
 - Taste, Taste, Taste
 - Clean, Clean, Clean
- Then once a month
 - Taste, Taste, Taste
 - Clean, Clean, Clean



Finishing Experiment

- Settle then rack off lees and discard or add to another wine (if still good)
- Sulphur wine



Helpful Hints

- Warmer temp. will accelerate experiment
- Clean outside and inside of hoses used for racking (alcohol and/or hot water)
- If it sounds too overwhelming
 - Start small (1 gallon glass or 3 gallon cargirl)
 - Stop experiment at any time