



Good practices for restarting a stuck fermentation

Why?

- A sluggish or blocked alcoholic fermentation can be avoided by using preventive means (good rehydration practices, yeast protection and nutrition). However certain physical-chemical factors of the wine remain uncontrollable and supervision accidents can occur, causing difficulties in alcoholic fermentation.
- Restarting alcoholic fermentation is a long process which must be optimised at the risk of needless waste of time and money.

Key points



- ⌚ **ACT EARLY:** the restart protocol is a lengthy procedure during which the stuck wine or the wine undergoing sluggish fermentation is vulnerable both in regard to microbiological contamination and oxidation. Consequently action must be taken rapidly, as soon as fermentation is revealed to be problematic.



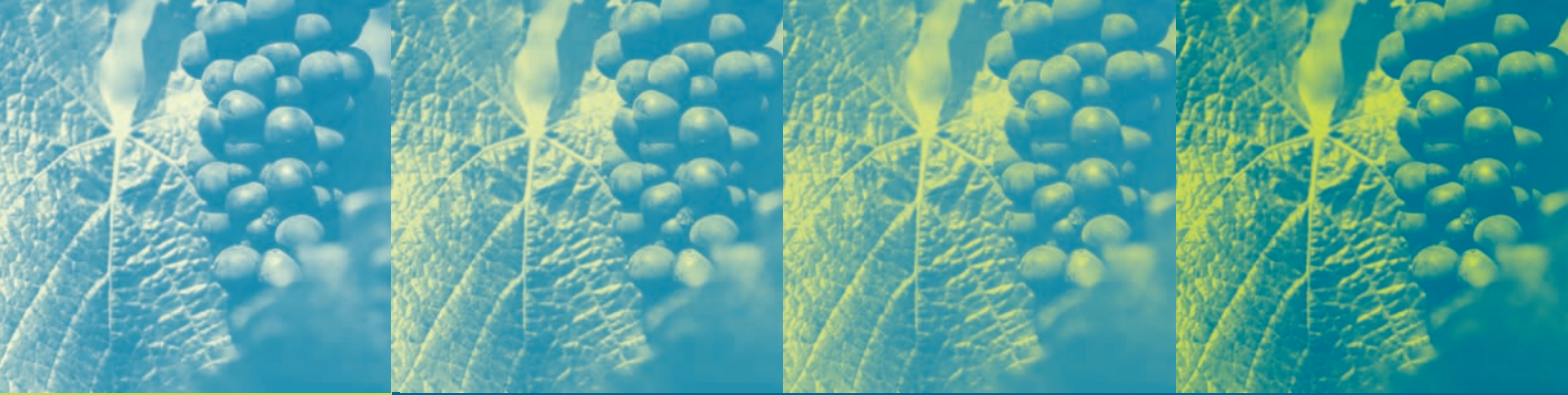
- 📊 **USE A FRUCTOPHILE YEAST:** in the case of stuck fermentation, there is generally much more fructose left to ferment than glucose. As classic yeasts preferentially consume glucose, a yeast with a higher capacity to consume the residual fructose must be implemented.



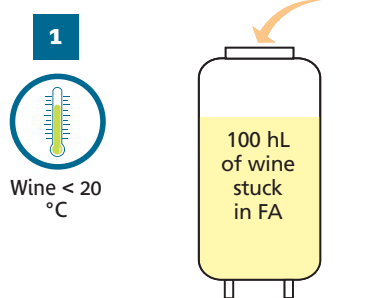
- 🔬 **PROTECTION AND NUTRITION MUST BE TAKEN INTO CONSIDERATION:** a wine that is stuck in alcoholic fermentation is a medium that is resistant to yeast implantation and development. The restart yeast must thus be protected with a protector, NATSTEP® and nourished with a complex nutrient made up of inactivated yeasts.



- 🔬 **CARRY OUT A COMPLETE ANALYTICAL ASSESSMENT:** before launching into a fermentation restart protocol, it is important to have a thorough knowledge of one's wine. Certain parameters including alcoholic strength, the quantity of residual fermentable sugars, volatile acidity and malic acid, must be known. Likewise, a microbiological analysis can prove interesting in order to acknowledge populations that are present.

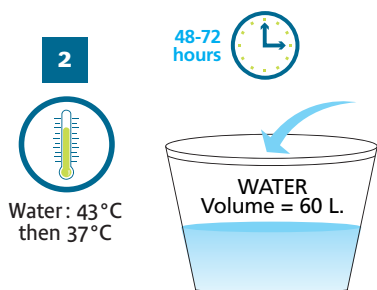


Restarting stuck fermentation in 5 stages



1. Prepare the stuck wine:

- SO₂ : 2-6 g/hL according to analysis.
- Yeast cell walls:
2 kg (white and rosé wines) - 4 kg (red wines).
- Rack the wine after 48-72 hours.

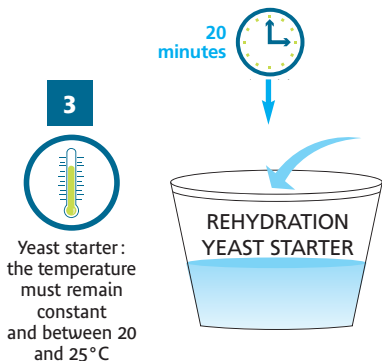


2. Rehydrate the yeasts:



- Yeast protector **NATSTEP®** (Goldferm protect®): 3 kg
- Yeast **UVAFERM 43 YSEO®**: 3 kg

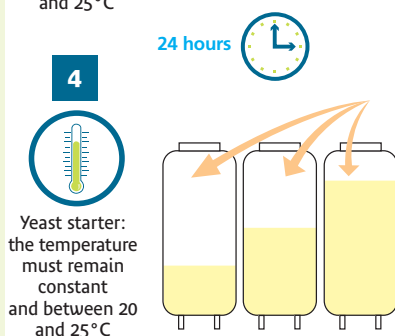
• Note: wait for the temperature to drop to 37°C before adding the yeast, then mix gently and leave to settle for 20 minutes.



3. Prepare the initial yeast starter:

Add to the rehydration yeast starter:

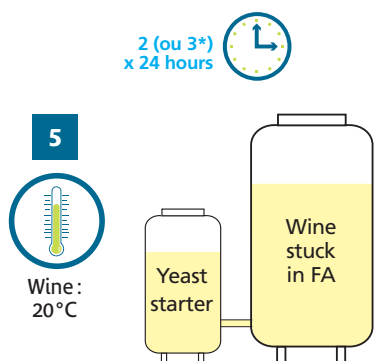
- Water (room temperature): 90L
- Wine: 60L (add progressively)
- Sugar: 15kg
- **Fermaid E®** : 120 g



4. Carry out the successive acclimatisation steps by adding wine, water, sugar and nutrient to the yeast starter:

| | at step: | Step a) length: | Step b) length: | Step c)* length: |
|--------------------------|----------|-----------------|-----------------|------------------|
| add: | | 24 hours | 24 hours | 24 hours |
| Stuck wine | | 1,5 hL | 4,65 hL | 10 hL |
| Water (room temperature) | | 90 L | 60 L | 0 |
| Sugar | | 30 kg | 30 kg | 0 |
| Fermaid E® | | 240 g | 500 g | 0 |

* step c): optional, only for very stubborn wines.



5. Incorporate the acclimatised yeast starter into the stuck wine.

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