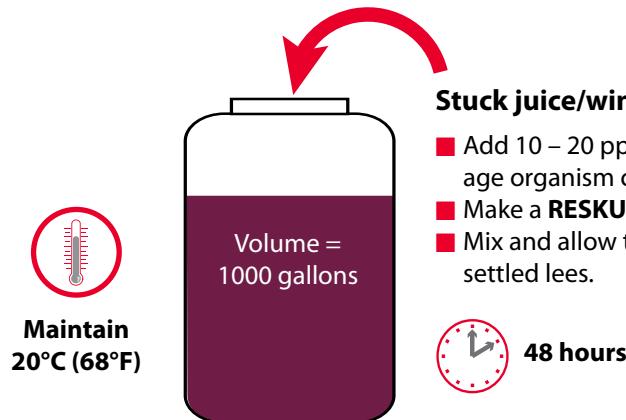


# RESTARTING STUCK ALCOHOLIC FERMENTATION NEW PROTOCOL

**Restart a stuck alcoholic fermentation using RESKUE™ and UVAFERM 43 RESTART™:**  
**volume of stuck fermentation = 1000 gallons**



## Stuck juice/wine preparation:

- Add 10 – 20 ppm SO<sub>2</sub> to help with potential spoilage organism control
- Make a **RESKUE™** addition of **1.5 kg** (3.3 lb)
- Mix and allow to settle 48 hours then rack off settled lees.

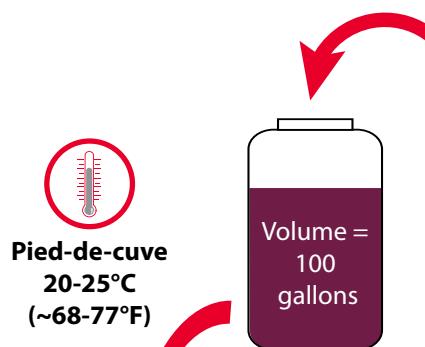
**Increase Temperature (T°) of the treated juice/wine to 20-25°C (68-77°F) after racking.**

Water: **43°C** (109°F) with  
**GOFERM PROTECT evolution™**  
then after a drop to **37-40°C** (99-104°F)  
add **UVAFERM 43 RESTART™**

- Use **2 kg** (4.4 lb) **GOFERM PROTECT evolution™**
- Use **1.5 kg** (3.3 lb) **UVAFERM 43 RESTART™**

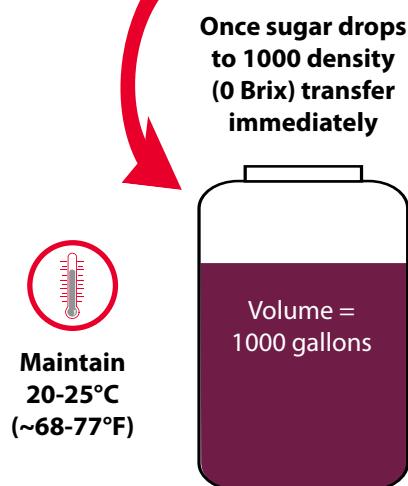
Gently stir to break up any initial clumps then repeat gentle stir after 20 minutes.

**45**



## Add the rehydrated yeast to make a Pied-de-cuve:

- **40 gallons** water
- **40 lb** sugar (adjust to 5 Brix)
- **50 gallons** post **RESKUE™** treated juice/wine
- **FERMAID O™**: 0.3 kg (2/3 lb)



Once sugar drops to 1000 density (0 Brix) transfer immediately

Mix the Pied-de-cuve **100 gallons** into **900 gallons** of the post **RESKUE™** treated juice/wine

Add **1.5 kg** (3.3 lb) of **FERMAID O™**