

# HANDLING BOTRYTIS

The climatic conditions of the vintage can have disastrous consequences for **the health and quality of the grapes.**

**Rainfall has a diluting effect** on the phenolic composition of the berries, sometimes even forcing the harvest to be done earlier and resulting in **grapes that lack maturity.**

The pressure of diseases such as **Botrytis** is multiplied, and **organoleptic deviations** are added to the imbalances of the must.

There are several oenological **solutions to these problems.**

## MARTIN VIALATTE®'S TOOLBOX FOR SOLVING BOTRYTIS PROBLEMS.

### ELIMINATING NEGATIVE AROMATIC COMPOUNDS IN THE MUST

*Botrytis* contamination results in a characteristically musty, earthy taste.

- **NOIR CAPTIVA**, highly adsorbent powdered carbon that can be used to deodorise and decontaminate musts.
- **KTS® CLEAR**, a chitin-glucan based fining agent that combines a clarifying effect with the elimination of unpleasant tastes.

### PROTECTING THE MUST AGAINST OXIDATION

*Botrytis* causes the must to become more sensitive to oxidation by releasing laccases.

- **TANIGAL** is a powerful gallnut tannin against autoxidation. It binds the laccases present in the musts and facilitates their elimination.
- **ORIGIN FRESH** is a PVP/PVI-based fining product with properties that help chelate heavy metals and adsorb acids, thus protecting the must from oxidation and preserving the intensity and longevity of fresh aromas.



### SUCCESSING IN THE KEY STAGE OF EXTRACTION

Short maceration is possible, but some precautions need to be taken.

- With red musts, short maceration is an option but it can lead to colour instability. The use of tannins such as **SUBLITAN® VINIF** is therefore essential. Its ellagic, proanthocyanic and gallic tannins protect colouring matter by co-pigmentation.

### TREATING WINES

The wines obtained may still be marred by various imbalances and contain undesirable molecules.

- **SUBLIPROTECT®** is a grape tannin and inactivated dry yeast complex. Adding it to red wines at the end of AF protects aromas from oxidation and increases the sensations of roundness and structure.
- **VIAZYM® FLUX** is a liquid enzyme concentrate with pectinases and  $\beta$ -glucanases. It is very useful for degrading glucans in botrytised grapes and thus improving the filterability of wines.



#### The importance of glucanases

*It is important not to wait for filtration, but to use glucanases as soon as fermentation (AF and MLF) is finished because the temperature of the medium is still optimal for their activity.*