

WHAT TOOLS SHOULD BE USED TO RESPOND TO THE DIVERSITY OF VINTAGE CONSTRAINTS IN AGING?

The **early and intense summer heat** caused severe water stress in the vines, which affected the quantity and overall quality of the 2022 vintage. The **imbalances in technological maturity** (high sugar concentrations and low acidity) and **polyphenolic maturity** (bitterness, dry tannins) as well as **their mismatch** (high potential alcohol content but phenolic maturity not reached) caused oenological problems in the musts, which continued through to maturation.

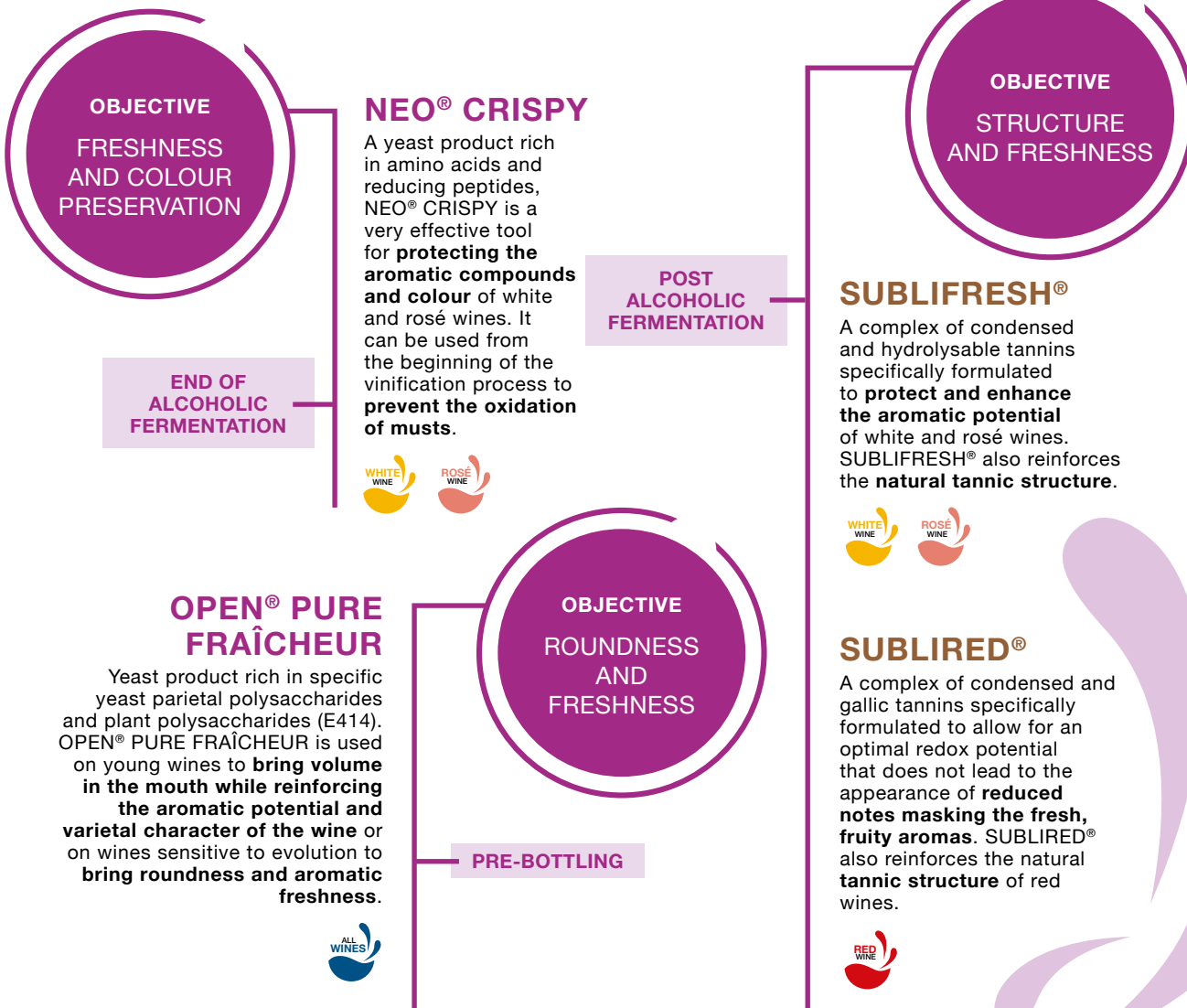
MARTIN VIALATTE® has identified **2 major** issues and provides you with **specific tools** to address them.



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LACK OF FRESHNESS

Prolonged water stress leads to the blocking of photosynthesis and the consumption of malic acid, which plays a role in the thermal regulation of grapes and leaves. This results in **lower acidity in the berries, which is then found in the musts and consequently impacts the freshness of the wines.**



THE HARSHNESS AND DRYNESS OF THE STRUCTURES

The harshness of a wine's structure can be explained by **incomplete polymerisation of the tannins**. Uncomplexed and still very reactive, they will **interact with the salivary proteins** and give these unpleasant **sensations of dryness and astringency**.

The perception of harshness and astringency can however be corrected by adding polysaccharides, macromolecules which, due to their strong reactivity with polyphenols, contribute to the **sensations of roundness and volume**.

During the winemaking process, the use of auxiliaries rich in these compounds, such as IDY, mannoproteins or gum arabic, but also certain compounds from the wood, makes it possible to compensate for these imbalances linked to the vintage.

ITINERARY LONGER AGING



Solutions to correct the wines in depth and refine their organoleptic profile.

ITINERARY SHORTER AGING



Easy-to-implement solutions to correct wine imbalances quickly and effectively.

OBJECTIVE
ROUNDNESS
AND CORRECTION
OF VEGETAL
NOTES

END OF AF

VIAOAK® HIGH SWEET

Stave 7 (short stave 7mm)

Original medium toasting to obtain an **expressive vanilla-mocha woody profile that is very sweet**.



VIAOAK® F500

Chips

Extra-long strong toasting to **bring out the sweetness**, obtain an **intense roasted profile and favour the aromatic persistence**.



OENO2

Oxygenation (macro and micro)

Used at the end of the AF, it helps **stabilise the colour**, **coat the tannins** and **remove the vegetal notes**.



OBJECTIVE
OPTIMISE THE
WOODWORK

OBJECTIVE
ROUNDNESS AND
CONCENTRATION

POST AF

TANIRASIN

Pure grape skin tannin. Highly reactive, it complexes with the free tannins in the wine in the presence of oxygen, which is controlled by micro-oxygenation, and the **new polymerised tannins formed are less harsh and astringent**.



NEO₂® XC

Association of polysaccharides of yeast and plant origin to **optimise the integration of wood** in aging and to **increase the volume of wines**. NEO₂® XC coats **harsh and dry tannins**.



OBJECTIVE
ROUNDNESS AND COLOUR
PRESERVATION

POST MLF

NEO® SWEET

A yeast product rich in parietal polysaccharides to **develop volume, suppleness and protect the colour of wines**. Due to its high reactivity with polyphenols, NEO® SWEET contributes to the **coating of tannins and helps to significantly reduce astringency and dryness**.



OPEN® PURE

Yeast Mannoproteins. OPEN® PURE **reduces the astringency of tannins and reinforces the volume in the mouth** as well as the **fruity and floral character** of wines.



OBJECTIVE
ROUNDNESS AND
CORRECTION OF
ASTRINGENCY

PRE-BOTTLING