# ROSÉ WINE PROCESS

## From Grape to Bottle:

## The many applications of UV Spectrophotometry measuring phenols during winemaking via the ImplenQ


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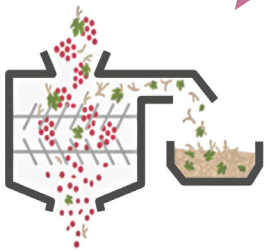
### 1 GRAPE GROWING & HARVEST

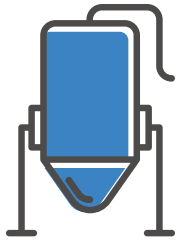
### 2 CRUSHING & DESTEMMING



### 3 COLD SOAK

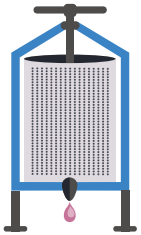
In rosé wine, the "Cold Soak" is designed to extract the follow from the grape skins before you extract tannins (which will happen during primary fermentation). The **ImplenQ** can determine when to stop or continue the cold soak to meet the exact color extraction requirements.

### 4 PRIMARY FERMENTATION & MACERATION



- Tannins are extracted from the wine during primary fermentation. Monitoring the tannin to color ratio numerically can be done with the **ImplenQ**. This process is essential for producing high-quality rosé wine.
- Measuring sugars during fermentation and maceration can be tricky. Refractometers can be skewed by the alcohol, resulting in a false reading. Sugars' enzymatic assays can be run on the **ImplenQ**.
- Measure yeast growth during fermentation with the **ImplenQ**. YAN enzymatic assays can be run on the **ImplenQ** during fermentation.

### 5 PRESSING



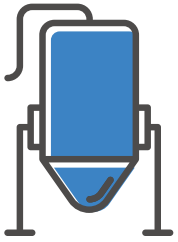
Using the **ImplenQ** is key during Pressing. The **ImplenQ** can take the guesswork out of:

**When to press >** Press too early and your wine may lack body; press too late and your tannins wil be too bitter and your color may be reduced.

**How hard to press >** Get as much volume as possible without pressing so hard that you extract unpleasant tannins, leading to quality degradation in your wine.

### 6 SECONDARY FERMENTATION

During secondary fermentation, it is often necessary to measure for lactic and malic acids. Lactic and Malic enzymatic assays can be run on the **ImplenQ**.

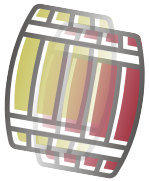


### 7 AGING

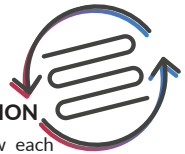
Measuring for Acetic acid is important during the aging process. Running acetic acid enzymatic assays on the **ImplenQ** aids in monitoring and quality control.

### 8 BLENDING

When blending a white with a red wine to make a rosé, the **ImplenQ** can monitor the color level to ensure an exact match each time. Blending to set a numerical value can show how each blending leg is affecting the whole.

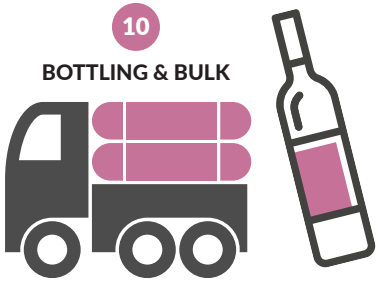


### 9 FINING & FILTRATION



Numerically assess how each fining agent is affecting the wine. Fining agents that affect color/flavor are often judged via eyesight/taste or with old spectrophotometers. Using the **ImplenQ** can more precisely confirm your specifications to make the same product year after year.

### 10 BOTTLING & BULK



The **ImplenQ** is an important tool for fingerprint matching at the final production step, whether you are bottling or shipping in bulk.

**Bottling >** Does each batch of your wine match? Confirm consistency with preset specifications using the **ImplenQ** prior to bottling.

**Bulk >** Confirm the wine you receive is what you are expecting. Using the **ImplenQ** you can test the bulk wine upon receipt to confirm it is a match, just as you would prior to bottling.