

## VINIFICATIEBLAD 2022 v03

### OOGST

Domein/perceel   
 Variëteit   
 Datum  oogst

Wijntype  mousseux/wit/gris/rosé/rood  
 Densiteit  Oechsle  0 GI+Fr gr/l  0,0 Alc.%vol  
 Zuren gr/l WSZ  WSZ  0,0 H2SO4  
 pH

### MACERATIE

Ontstelen Kneuzen Sulfiet (SO2) Enzymen Gas Koelen Duur	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 100px;">SO2</td> <td style="text-align: right;">mg/l</td> </tr> <tr> <td>Oxydase</td> <td style="text-align: right;">0,3</td> </tr> <tr> <td>Apiculate</td> <td style="text-align: right;">2,5</td> </tr> <tr> <td>Ferment</td> <td style="text-align: right;">0,4-3,0</td> </tr> <tr> <td></td> <td style="text-align: right; border: 1px solid black;">0,3</td> </tr> <tr> <td>KDS mg/l</td> <td style="text-align: right; border: 1px solid black;">0,6</td> </tr> </table>	SO2	mg/l	Oxydase	0,3	Apiculate	2,5	Ferment	0,4-3,0		0,3	KDS mg/l	0,6
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### PERSEN

Perprogramma

### pH CORRECTIE

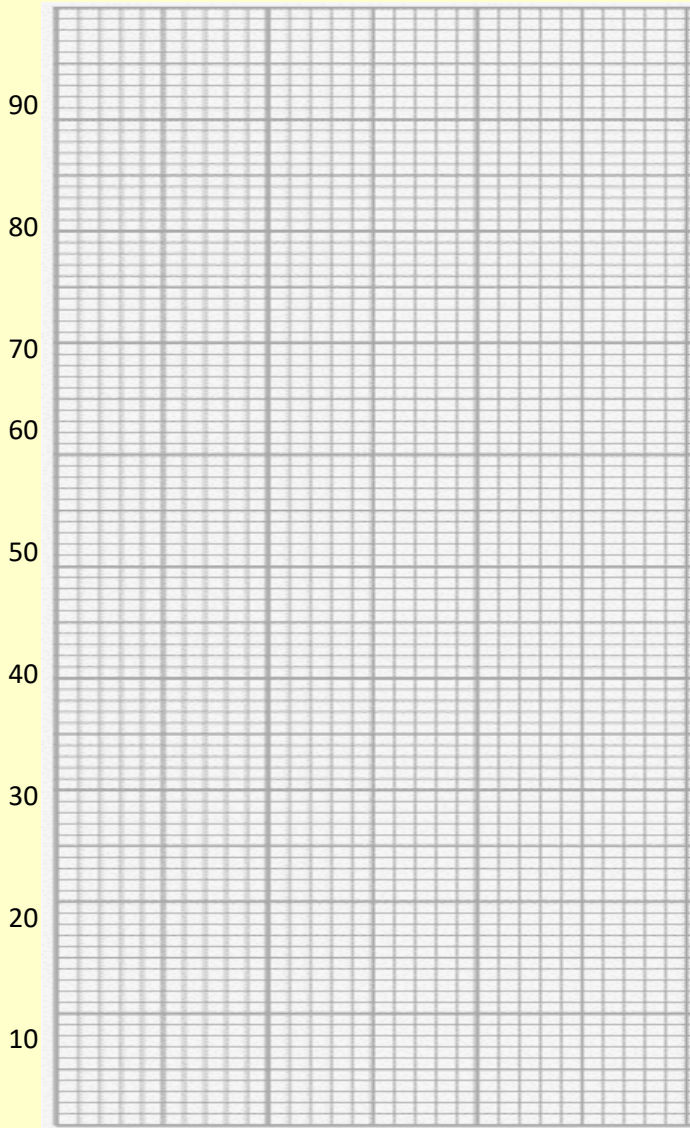
### DEBOURBAGE

Temp./duur  
 Hulpstof

### GISTING

Levurage  
 Pied de cuve  
 Gistvoeding

Oe afname per dag



gisting start

Dag d.d.	Oe	Temp C°
1		
2		
3		
4		
5		
6		
7		
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