Fruit wine processing

microbial stabilisation		Kadifit 10 g/hl
extract and acid adjustment	fermentation blend	
	yeast activation and fermentation 18-25 °C	Oenoferm® Freddo 20 g/hl Vitamon® Combi 30 g/hl
	complete fermentation	
	racking	
oxygen prevention		Kadifit
optional:glucane degradation		Trenolin® Filtro DF
	maturation	
	clarification, stabilisation	NaCalit® PORE-TEC Klar-Sol 30 ErbiGel®
	blend	
sensory polish		Gerbinol® Super Kal-Casin Leicht löslich
	filtration	
	final blend	
microbial stabilisation		Kadifit Vinosorb® neu Ercobin
	storage and bottling	