

## Quick Guide

### Chapter 2.

*Winemaking. The key steps of the process.*

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## AND AFTER HARVESTING, WHAT HAPPENS?

The vinification of white wines.

- The grapes are weighed at the winery and analysed to determine their quality, removing any berries in bad condition or those that are not ripe enough.
- After the grapes have been unloaded, they go on to **de-stemming**. This separates the berries from the stalk.
- **Crushing**. This consists of splitting the grapes, attempting to minimise damage to the skins. This operation replaces the traditional "grape stomping".
- **Pressing**. Horizontal pneumatic presses are used, with a membrane that swells and gently presses the grapes against the stainless steel walls, respecting the skins, stalks and pips.
- **Racking off**. This is carried out before fermentation starts to precipitate the solid parts of the must obtained from the press, which is still cloudy. To this end, the must is kept in tanks for about 24 hours at a low temperature. After this time, the clean must is extracted, leaving behind any impurities, called sludge, at the bottom.
- **Alcoholic fermentation**. The process when the yeast turns the sugars into alcohol. Sometimes white wines are fermented in casks so that the wood can pass on its aromas and complexity.
- **Clarification**. Before bottling, any substances in suspension must be precipitated to prevent any sediment from getting into the bottle.

The vinification of red wines.

What are the differences between producing red and white wines? There are essentially two:

- The stalk is always removed during **pressing** with red grapes.
  - Rosés and reds are always **fermented** on the skins to get good colour and tannin extraction that will give the wine structure.
  - **Over-pumping**. The skins float to the top of the tank, forming a "cap", and this has to be wetted with the fermenting must from the bottom of the tank (from the "jacuzzi") to extract the tannins.
  - **Bleeding Off**. After fermentation, the wine is separated from the cap, obtaining the free-run wine ("vino de yema" or "vino de flor" in Spanish). The press wine ("vino de prensa") is then obtained by pressing the skins. The winemaker decides on how both wines should be blended to strike a balance between the aromatic "vino de yema" and the more robust "vino de prensa".
  - Before being aged, **malolactic fermentation** can be carried out (optionally), which consists of transforming the malic acid into lactic acid and thereby reducing the acidity and "green" or unripe sensations. In addition to making the wine more stable in biological terms, it also adds lactic aromas (yoghurt, cheese, etc.).
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