

# Fra druer til vin

Ganymedes 14. mars 2018

Jørund Leknes

# Vinens vugge



Levan Totosashvili ([https://commons.wikimedia.org/wiki/File:Georgian\\_Kvevri.jpg](https://commons.wikimedia.org/wiki/File:Georgian_Kvevri.jpg)), „Georgian Kvevri“, <https://creativecommons.org/licenses/by-sa/2.0/legalcode>





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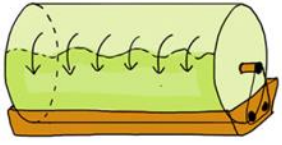
# BLIC – kvalitet i vin

- Balance
- Length
- Intensity
- Complexity
- (Ageability)
- (Typicity)

# HOW WHITE WINE IS MADE

designed by @jellederoeck • jellederoeck.tumblr.com

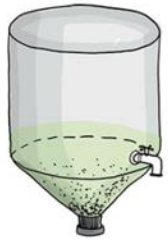
GROW SOME GRAPES & HARVEST



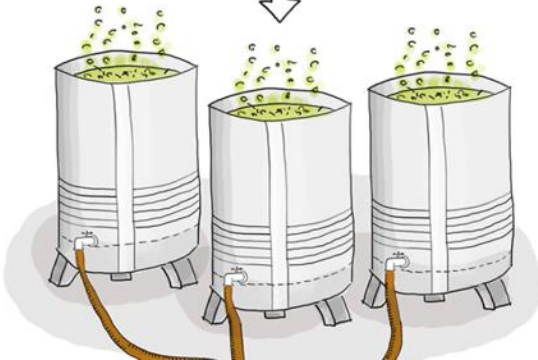
**PRESS**  
EXTRACT JUICE  
FROM THE GRAPES  
FRENCH: "PRESSURAGE"



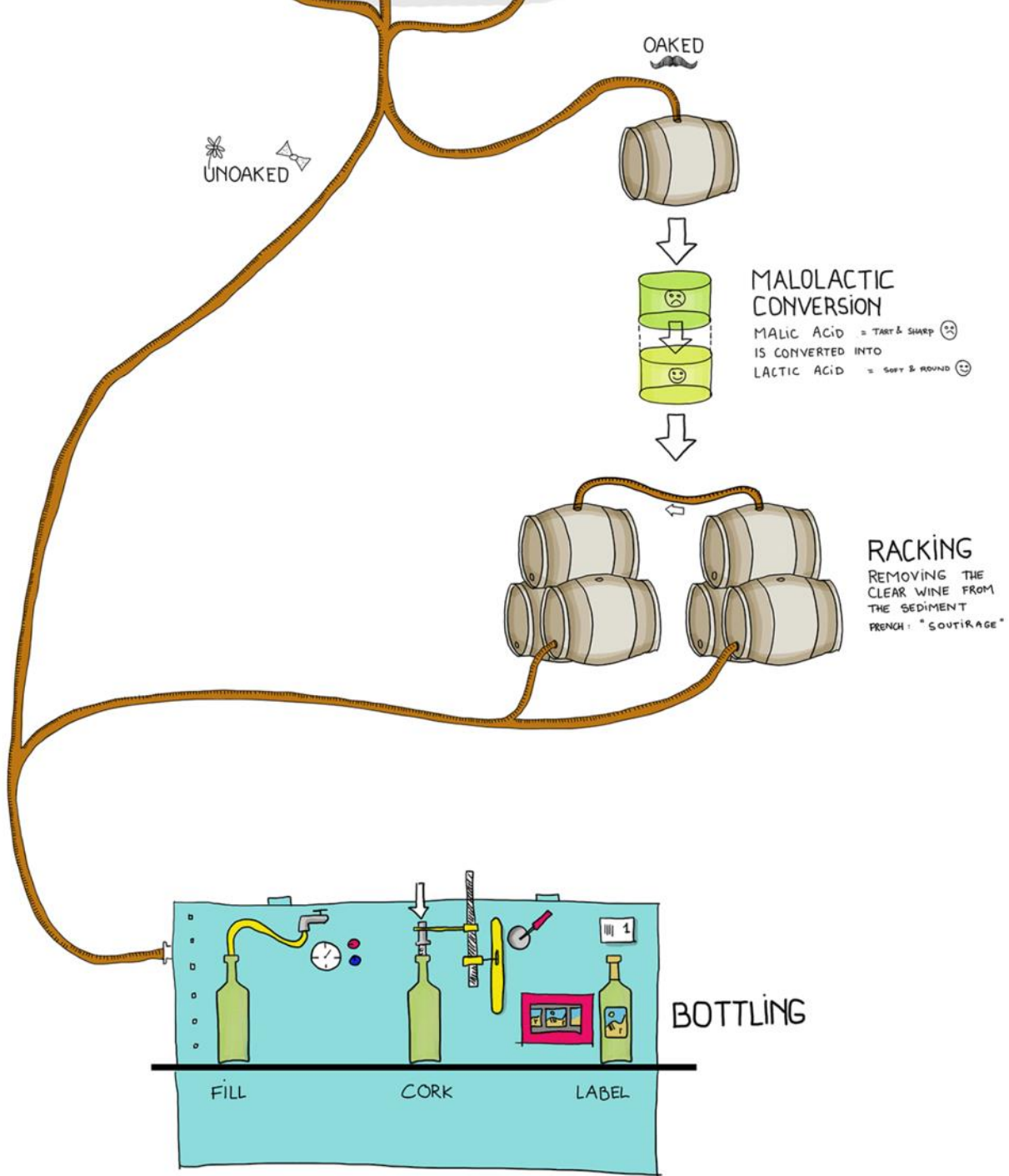
IT IS KEY TO  
START WITH  
CLEAR JUICE!



**SETTLING**  
PARTICLES FORM  
SEDIMENT AT THE  
BOTTOM OF THE TANK  
FRENCH: "DÉBOURAGE"



**ALCOHOLIC  
FERMENTATION**  
SUGAR + YEAST  
↓  
ALCOHOL + CO<sub>2</sub>





# HOW RED WINE IS MADE

jellederoeck.tumblr.com  
@jellederoeck

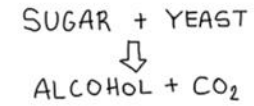
GROW SOME GRAPES



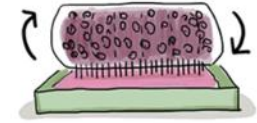
& HARVEST



ALCOHOLIC  
FERMENTATION



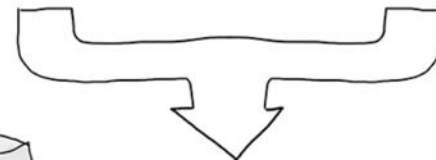
SKINS



"GET THE MOST  
OUT OF EVERY  
SINGLE GRAPE"

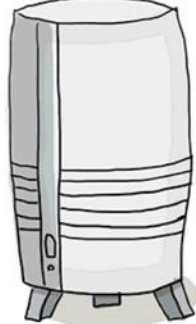
15% PRESS WINE

85% FREE RUN WINE





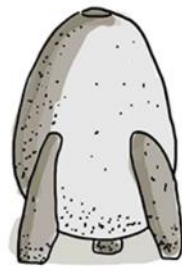
AMPHORA



INOX



OAK



CONCRETE

### AGEING PROCESS

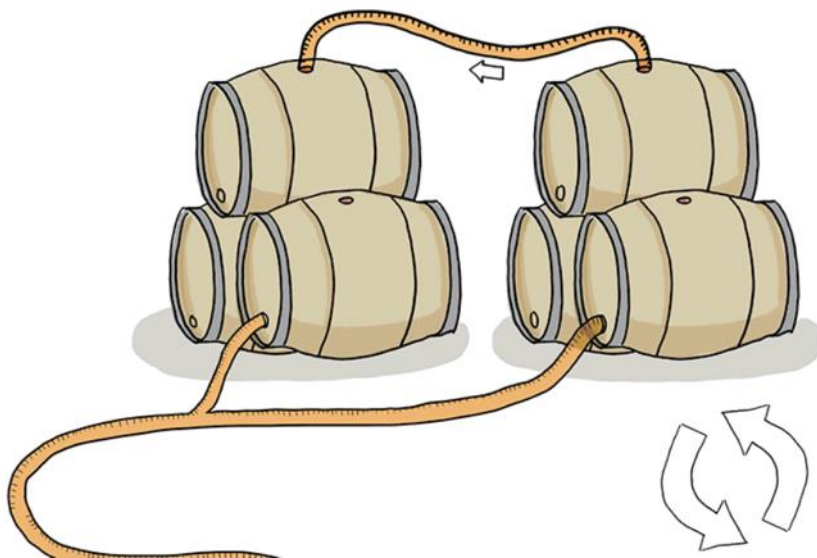
PICK YOUR WEAPONS!

FRENCH: "ELEVAGE"



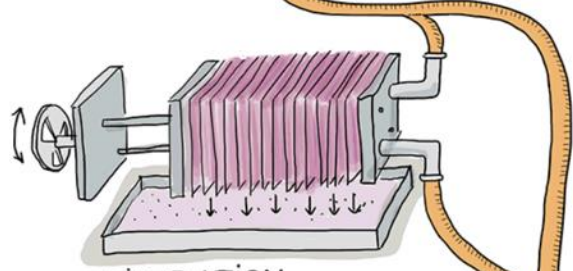
### MALOLACTIC CONVERSION

MALIC ACID = TART & SHARP ☹️  
IS CONVERTED INTO  
LACTIC ACID = SOFT & ROUND 😊



### RACKING

REMOVING THE CLEAR WINE FROM THE SEDIMENT  
FRENCH: "SOUTIRAGE"



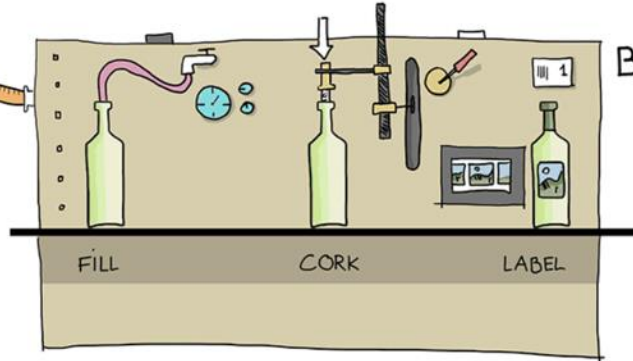
### FILTRATION

REMOVE SEDIMENT AND PARTICLES BY PASSING WINE THROUGH FILTERS

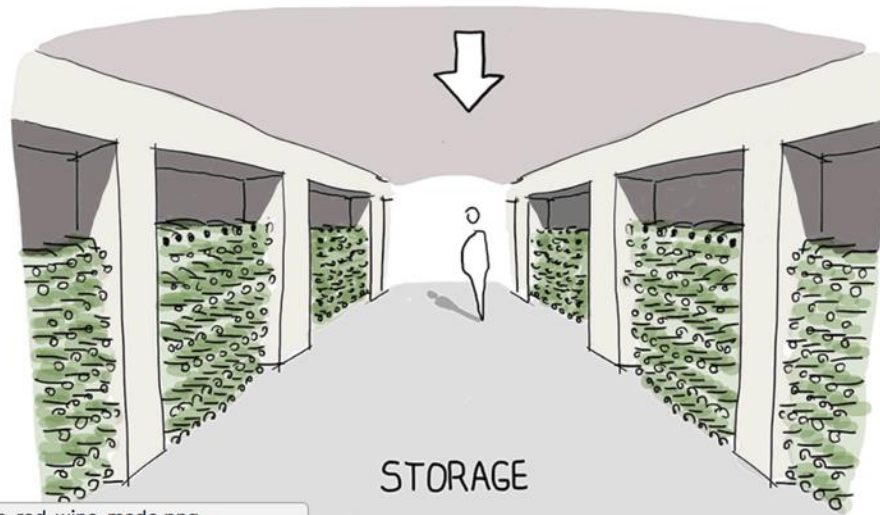


### FINING

REMOVE SEDIMENT AND PARTICLES BY BINDING THEM TO A MEDIUM  
FRENCH: "COLLAGE"



### BOTTLING



### STORAGE



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# Fermentering



# Filtrering og klaring



# En type viner blir nesten alltid filtrert

- Søte viner vil ha stor risiko for å refermentere





# Vin #1: Zanetto Col Fondo 2015

- Ufiltrert Prosecco
- 100 % Glera
- 24 timer skallkontakt
- Annengangsgjæring på flaske



# Oksygen – vinens fiende?

CH<sub>3</sub>CH<sub>2</sub>OH  
etanol



O<sub>2</sub>  
oksygen



CH<sub>3</sub>COOH  
eddik



H<sub>2</sub>O  
vann

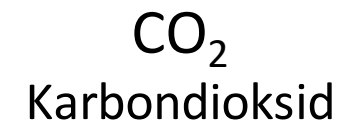
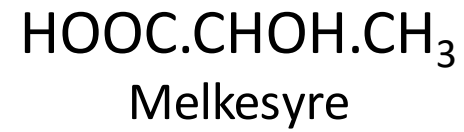
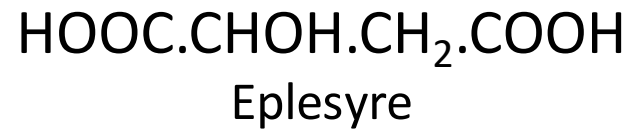
# Oksygen – vinens venn?



# Reduktiv vin

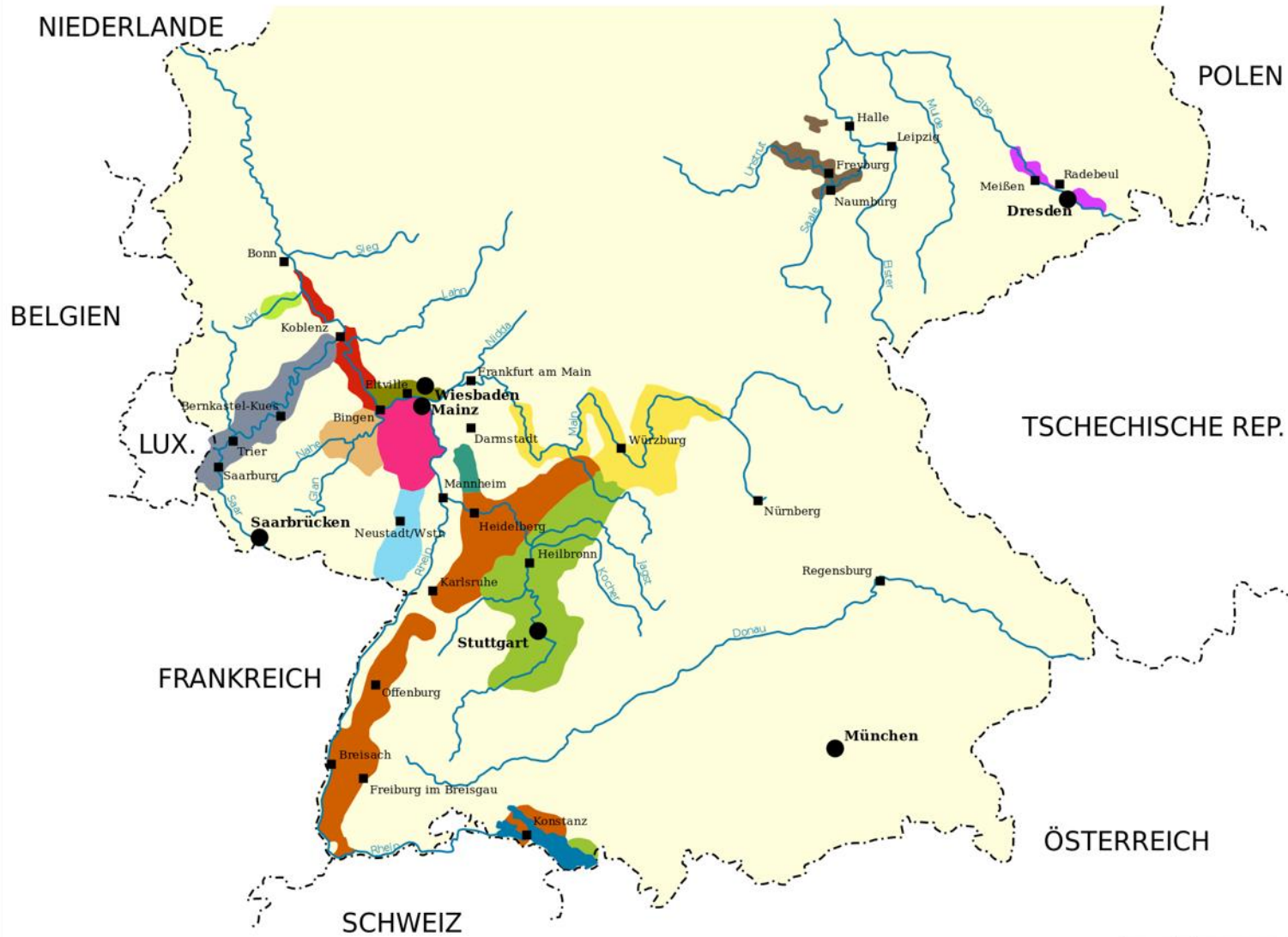
- Reduksjon er det motsatte av oksidasjon
- Svoveldioksid kan reduseres til hydrogensulfid
- Kan gi vinen smak som oppleves som litt metallisk, eller lette kåltoner.
- Reduksjon kan være en vinfeil, men kan i små doser oppleves som en kvalitet

# Malolaktisk fermentering (MLF)

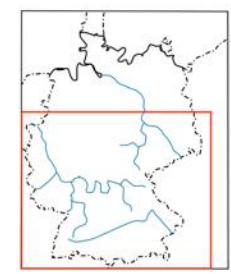
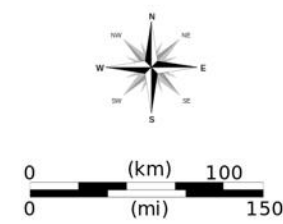


# Hva smaker MLF?

- Smør
- Ost
- Fløte
- Yoghurt



- |             |                      |               |
|-------------|----------------------|---------------|
| Ahr         | Rheinhessen          | Franken       |
| Mittelrhein | Pfalz                | Saale-Unstrut |
| Mosel       | Hessische Bergstraße | Sachsen       |
| Rheingau    | Baden                | Staatsgrenze  |
| Nahe        | Württemberg          | Flüsse, Seen  |



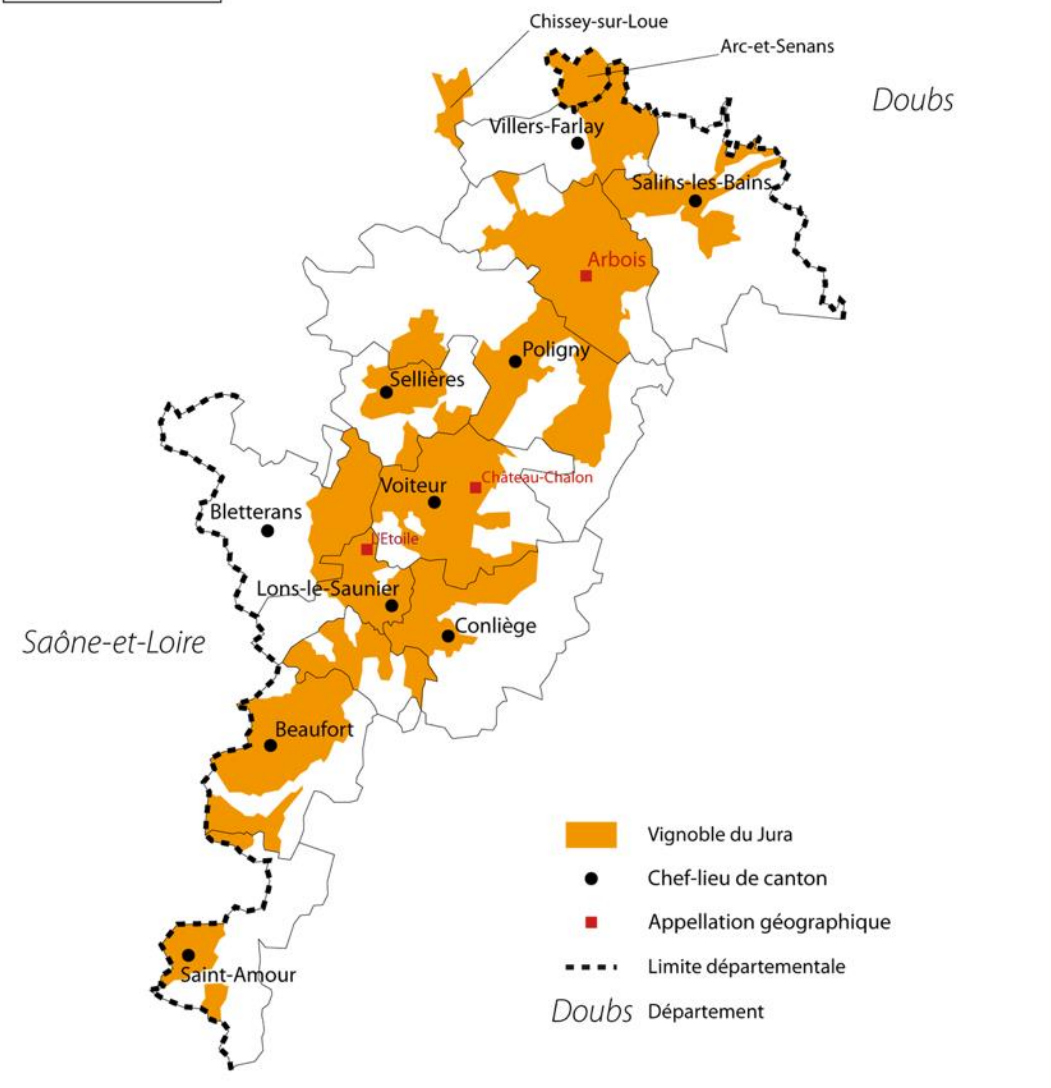
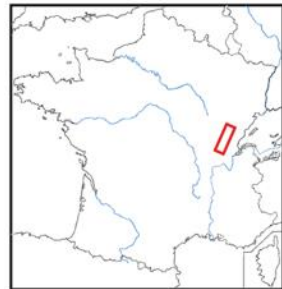
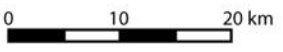
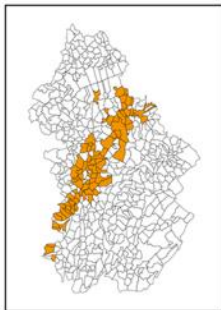
# Vin #2: Schäfer-Fröhlich Bockenauer Vulkangestein Riesling Trocken 2016

- Nahe, Tyskland
- Primært lagret på ståltank
- Spontanfermentert









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# Vin #3: Rolet L'étoile Expression Chardonnay Savagnin 2013

- Chardonnay 75% Savagnin 25 %
- Chardonnay er vinifisert uten oksidasjon, savagnin er vinifisert oksidativt.

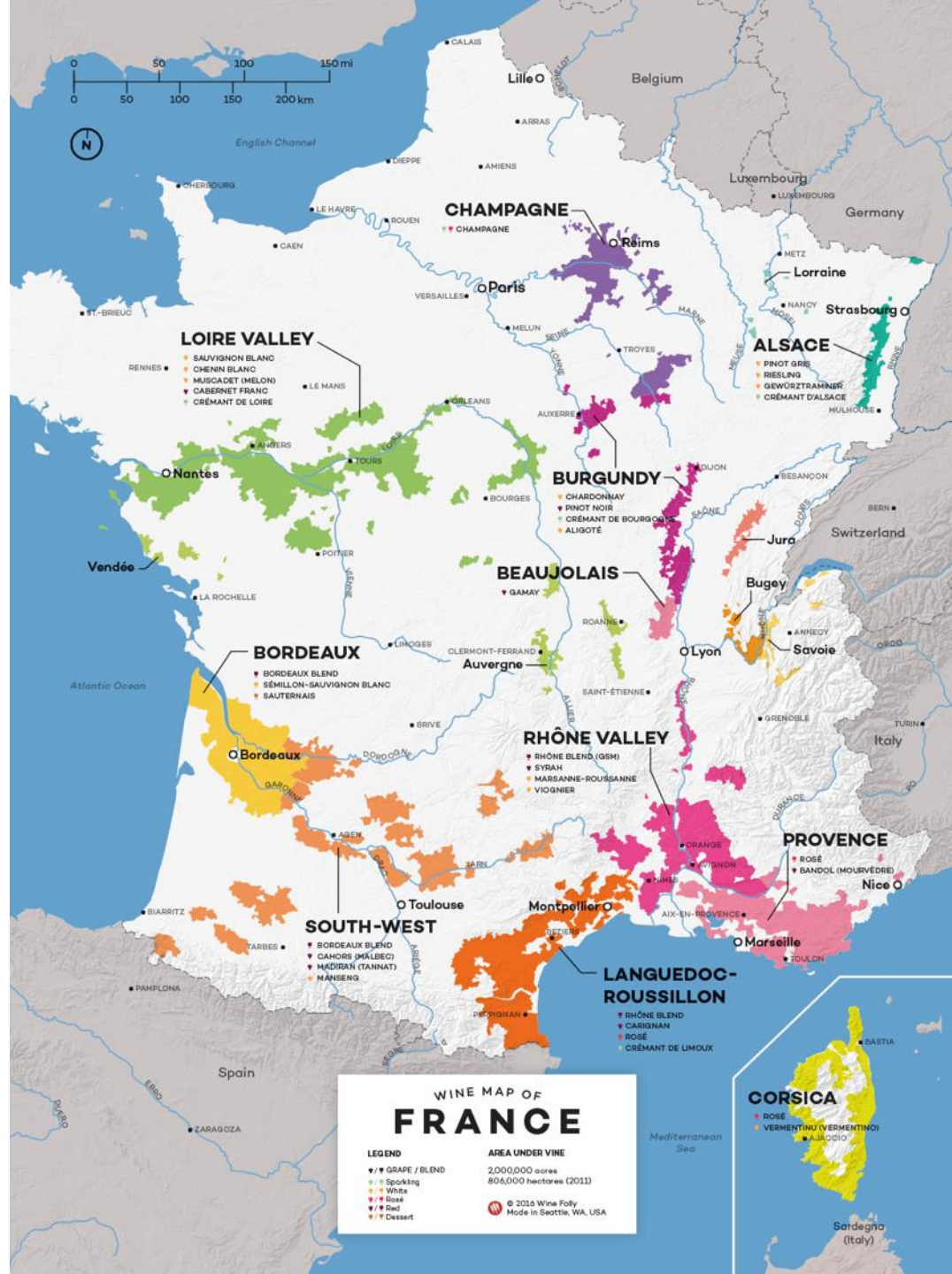


# Bunnfall / lees



# Bâtonnage





# Vin #4: Pierre Luneau-Papin L D'Or Muscadet de Sèvre et Maine Sur Lie 2010

- 100 % melon de Bourgogne
- 9-12 mnd på bunnfall.
- Jevnlig bâtonnage



# Stål, eik, sement, keramikk?





# Ståltank





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# Hva lukter og smaker eik?

- Vanilje
- Nellik
- Muskatnøtt
- Kokos
- Fløtekaramell
- Toast
- Sedertre
- Røyk
- Sjokolade
- Kaffe



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(c) Jørund Leknes



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# Toast



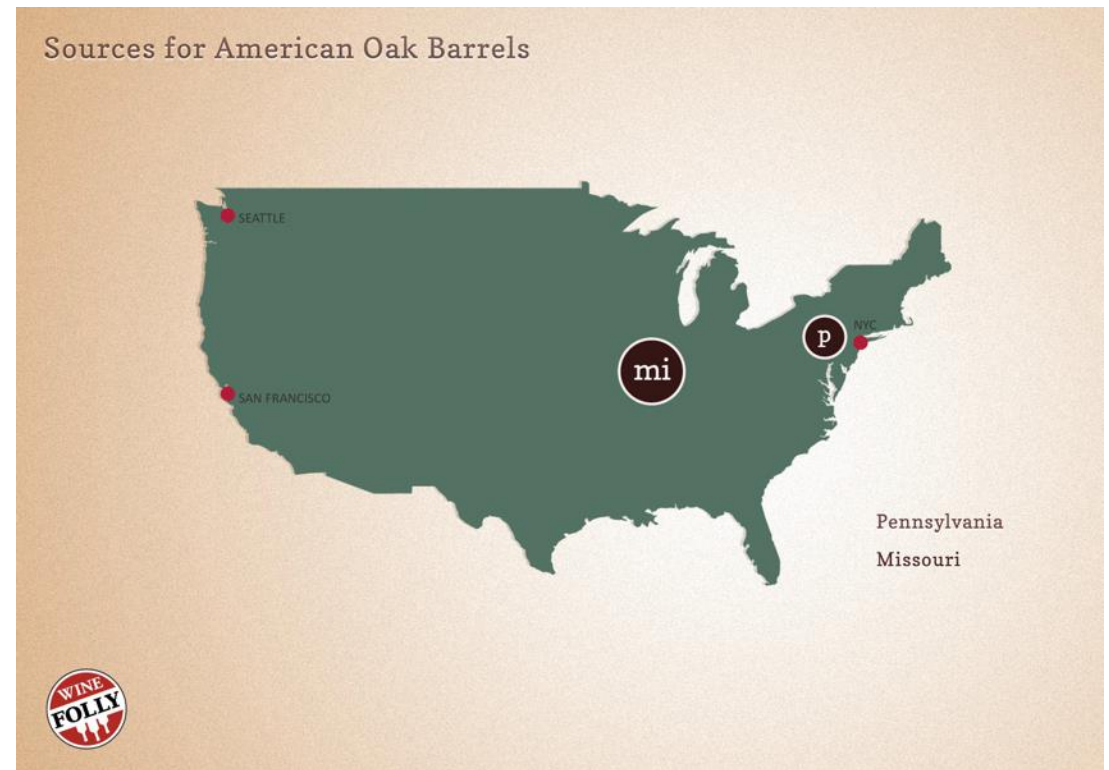
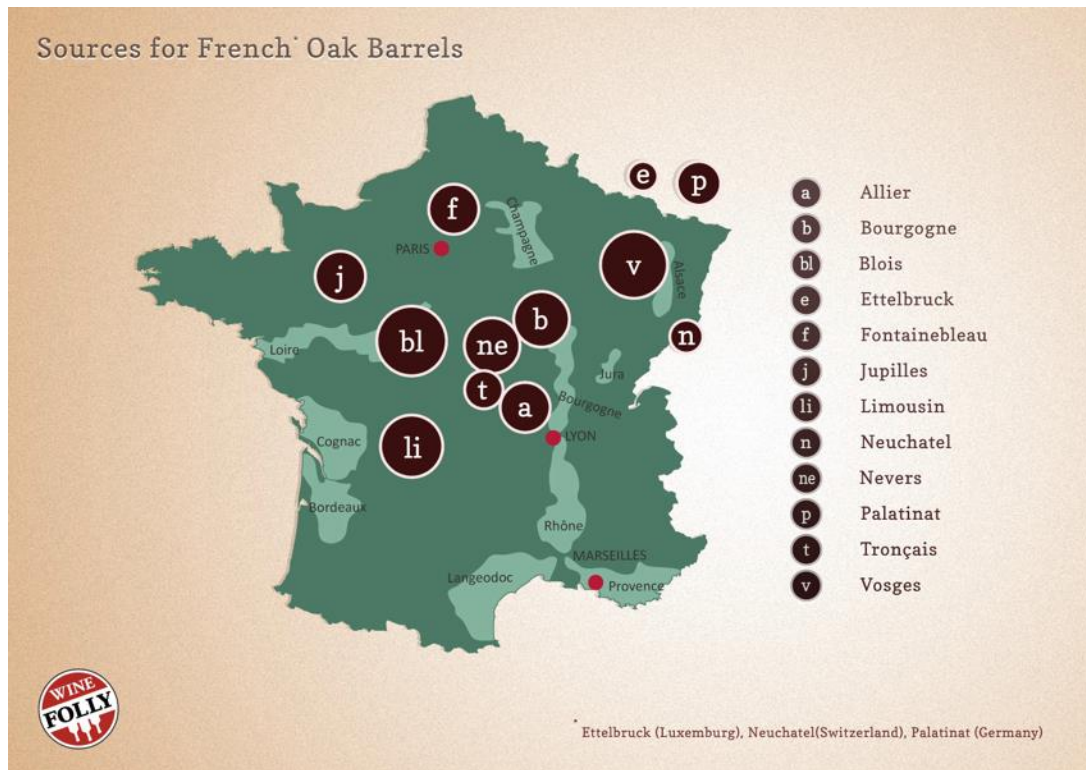
Gerard Prins (<https://commons.wikimedia.org/wiki/File:Decoloration-of-oak-at-standard-toasting-levels-toneleria-nacional-chile.png>), „Decoloration-of-oak-at-standard-toasting-levels-toneleria-nacional-chile“, <https://creativecommons.org/licenses/by-sa/3.0/legalcode>

# Ny og gammel eik

- Ny og gammel eik betyr ubrukt og brukt eik
- Eik avgir mye mer aroma ved første bruk
- Ofte brukes begreper som 30 % ny eik



# Fransk / amerikansk eik



# Hva avgjør hvor mye eik det smaker?

- Ny/gammel eik
- Eiketype - amerikansk, fransk.
- Størrelse på fat
- Toasting på fat
- Varighet på eikebehandling



# Vin #5: Assyrtiko by Gaia Wild Ferment 2016

- 100 % assyrtiko
- 12 timer skallkontakt
- Bruk av både ståltank (1000 l) og eikefat (225 l)



# Vin #6: Gaia Thalassitis Oak Fermented 2015

- 100 % assyrtiko
- 12 timer skallkontakt
- Nye franske eikefat fra Nevers (225 l), samt noe akasiefat. 5 måneder på fat.
- Ukentlig battonage





# Vin #7: Rioja Alta Gran Reserva 904 2009

- Fire år på amerikanske eikefat.
- Tempranillo 90%, Graciano 10%
- Forsiktig filtrert



# Bøger

