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| **Enrichment / Aromatisation** | **Treatment of must / mash** |
| Date | Variety, quality level (1D, 2D, 3D) | Sugar | Aromatisation | Date | Variety, quality level (1D, 2D, 3D) | Treatment |
| kg / hl | % |
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| **Vinification** |
| Date | Variety, quality level (1D, 2D, 3D) | Treatment |
| Yeast | Lime | Acidification | SO2 | Fining | others |
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| **Cleaning journal** | **Wine storage** |
| Date | Agent / treatment | Date | Variety, quality level (1D, 2D, 3D) | Inputhl | Outputhl |
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