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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 |
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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) | Input  hl | Output  hl |
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