## ENZIMI



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# **EXTRARED L**

ENZYMATIC PREPARATION FOR RED WINE PRODUCTION WITH EXTRACTING AND STABILIZING ACTIVITY

## COMPOSITION

EXTRARED L is a pectolytic enzymatic pool with special extracting activities.

## **CHARACTERISTICS**

EXTRARED L is an enzymactic pool which allow skin cell walls to break down and colours to be extracted from vacuoles. EXTRARED L also helps and accelerates the extraction of tannic polyphenolic substances.

Its composition has been studied specifically to improve the extraction of polysaccharide compounds in the last steps of maceration. Polysaccharide substances are not only relevant for their ability to create stable compounds with anthocyanins but also to increase the body and the structure of the wine.

EXTRARED L doesn't have anthocyanase activity, for this reason it can be used in red wine vinification because it ensures a colour stabilization in time.

EXTRARED L is effective at 10-30  $^{\circ}$ C. Within these values its activity increases as temperature rises. EXTRARED L is not inhibited with normal concentrations of sulphur dioxide.



### **APPLICATIONS**

EXTRARED L is added during the last phases of maceration in red wine vinifications where the fractionated and localised use of ZIMARED® PLUS and ZIMAFRUIT® according to a Combo Approach®.

EXTRARED L increases the amount of extracted anthocyanins and particularly improves colour stability by fixing them to tannic and polysaccharide substances.

EXTRARED L due to its enzymatic activities enables a higher yield of free-run in pressing, as well as improved clarification and filtration processes.

#### When using EXTRARED L comply with the relative regulations in force.



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## **DIRECTIONS FOR USE**

Dissolve the liquid enzyme in a little must/wine, then add the solution on the cap only during the last phases of maceration, according to Enologica Vason's red wine vinification procedures.

Þ	DOSAGE
~	In macerations where the fractioned use of ZIMARED PLUS® is planned, the quantity of EXTRARED L is 1-2 g/hL of must, to be added from the top of the cap of skin before the last pump over.

	PACKAGING	
	1 kg bottles.	

Store the product in a cool (10-15  $^\circ C$ ) place. Close the bag properly after use.

### HAZARD

Based on the current European regulations the product is classified: hazardous (see MSDS).

