

PREDENZYM EXTRACT ROUGE

EXTRACTION AND STABILIZATION OF COLOUR

WINE-MAKING CHARACTERISTICS

- Pectin lyase/PL : ≥ 85 U/g
- Polygalacturonase/PG : ≥ 3100 U/g
- Pectin methylesterase/PE : ≥ 620 U/g
- Cinamyl-esterase (CIE) ≤ 15 U/g

PROPERTIES

- The enzyme **EXTRACT Rouge** allows an excellent extraction of colour and the aromatic potential contained in the berries, thanks to significant pectinase activity in association with the secondary activity of polygalacturonase.
- These significant secondary activities facilitate the time stabilization of the colour.
- **EXTRACT Rouge** allows an extraction of skin and pulp components in an aqueous medium (anthocyanins, tannins, linked to polysaccharides, aromas precursors and aromas) during traditional macerations with or without cold pre-fermentation maceration or post-fermentation maceration.

TO USE

Dissolve **EXTRACT ROUGE** in 10 times its weight of must and incorporate the solution into the tank.

DOSAGE

From 20 to 40 ppm

STORAGE

Sealed bags may be stored in a cold and dry place, away from contaminants and chemicals with intense odours.

PACKING

Pot of 250g and box of 4kg.

CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX