

# EXTRARED L

*ENZYMATIC PREPARATION FOR RED WINE PRODUCTION WITH EXTRACTING AND STABILIZING ACTIVITY*

## COMPOSITION

EXTRARED L is a pectolytic enzymatic pool with hemicellulasic, cellulasic and proteasic secondary activities.

## SPECIFICATIONS

EXTRARED L is a pectolytic enzyme with important secondary activities, 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.

Being secondary cellulasic and hemicelulasic activities its main activities, its composition has been studied to improve the extraction of polysaccharide compounds during the last phases of maceration. Polysaccharide substances are not only relevant for their ability to create stable compounds with anthocyanins but also to increase the product body and structure.

EXTRARED L is effective at 10-30 °C. Within these values its activity increases as temperature rises. EXTRARED L is not inhibited with normal concentrations of sulphurous dioxide.

## INTENDED USE

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

EXTRARED L is added during the last phases of maceration in red wine-making, where the fractionated and localised use of ZIMARED is recommended.

Thanks to its enzyme activities, EXTRARED L yields better first pressings and makes clarification and filtration easier.

## INSTRUCTIONS FOR USE

Dissolve the necessary quantity of EXTRARED L in a little must. Add the solution to the pressed grapes during the last phases of maceration, making sure that a good homogenisation is obtained.

## DOSAGE

1-2 g/hL of must to be added in the last phases of maceration where the fractionated and localised use of ZIMARED is also recommended. Make sure that pressed grapes are well homogenised.

## PACKAGING

1000 g bottles.

## STORAGE

Store the product in a cool (10-15°C) and dry place. Close the bag properly after use.

## HAZARDS

Classification according to the Italian ministerial decree of 28/1/1992: Xn - HARMFUL.

Questa documentazione integra la scheda di sicurezza senza sostituirla  
Eventuali modifiche potranno essere apportate senza alcun preavviso

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