



A unique combination of pectinase macerating enzyme and specific inactive yeasts for red wines.

Red-Style has been developed for use during maceration of red grapes to improve structure, color and tannin stabilization and wine mouthfeel.

★ **Red-Style** is a pectinase enzyme that is blended with a non-genetically modified strain of *Saccharomyces cerevisiae* that was selected, inactivated and produced to optimize its content in soluble polysaccharides. This combination results in the synergistic action on grape pulp and skin components and improved clarification and filterability of wine.

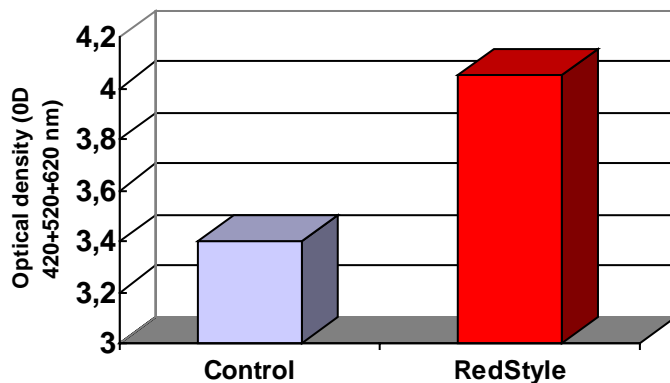
Use Red-Style in:

- ★ Optimum maturity red grapes for greater red wine aging potential through improved color stability and development of tannic intensity.
- ★ Low maturity and/or short maceration red grapes to increase color stability while building mouthfeel structure and covering "green" character perception.
- ★ Low structure red grape varieties to improve color intensity and stability.
- ★ Botrytis or infected moldy red grapes for a shorter maceration and more color stability.

RESULTS AND REFERENCES

Red-Style has been developed by LALLEMAND's Research and Development group. It was tested in wineries and institutes on different red grape varieties such as Pinot Noir and Cabernet Sauvignon in several European countries.

Color analysis 18 months after fermentation of Pinot noir in untreated control vs. combined use of maceration enzyme and yeast derivative (**Red-Style**). DLR Rheinphalz, Department of Viticulture and Enology, Dr. U. Fischer (2002-2003). Complete data presented on a Poster at INTERVITIS STUTTGART, 2004.



RECOMMENDED DOSAGE AND PACKAGING

► Dosage and instructions for use

* **Red-Style** should be added after crushing at a **recommended dosage of 30 g/hL**

* Suspend **Red-Style** in water or must (1kg per 10L) and mix before adding to the must.

► Packaging and storage

Red-Style is packaged in a 5 kg sealed plastic container. Store in a cool and dry environment below 25°C. Product shelf-life is 3 years from manufacturing date.

The information contained herein is true and accurate to the best of our knowledge, however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

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Main Office : Windsor, CA – (707) 838-6312 • FAX (707) 838-1765
Central Coast : Santa Maria, CA – (805) 922-6321 • FAX (805) 922-1751
Napa Office : Napa, CA – (707) 259-0740 • FAX (707) 259-0760