

## EXTRALYSE

### PECTINASE AND GLUCANASE ENZYME PREPARATION

*An enzyme preparation designed to facilitate lees aging and optimize clarification and filtration of wines.*

#### CHARACTERISTICS

Aging on lees is a time-honored technique that has been developed for both white and red wines. Nevertheless, this practice has its shortcomings such as: Duration of the lees contact, use of small tanks or barrels, risk of reductive flavors (mercaptans). The use of **EXTRALYSE** during vinification helps to decrease these disadvantages.

At the end of vinification, wines often contain non-beneficial colloids in excessive quantities. Pectins and arabino-galactans originate from grapes, glucans from *Botrytis*, and glucomannans from yeast.

The enzyme activities of **EXTRALYSE** eliminate excessive colloids that can generate difficulties in clarification. This technique can ensure that these problems will not spoil the wine and increase the cost of the winemaking.

Laffort Oenologie has specially designed **EXTRALYSE** as a proprietary preparation of pectinase and glucanase activities that will react on specific wine and yeast colloids. To this end, **EXTRALYSE** is the appropriate tool for:

- **Aging**

The enzymatic action of  $\beta$ -Glucanase allows **EXTRALYSE** to accelerate the natural phenomenon of autolysis of the yeast by facilitating the degradation of the cell walls.

What previously would have taken 6 to 7 months of aging on the lees can be reduced to a few weeks (4 to 5) while still giving an equivalent result. Due to its quick action, **EXTRALYSE** allows the conservation of wine on the lees in tank without risk of a reduction problem.

- **Fining and Filtration**

The enzymatic action of **EXTRALYSE** degrades glucans and pectins that are acting as protective colloids and hindering fining and filtration. Consequently, **EXTRALYSE** improves natural clarification.

It should be noted that for the amelioration of clarification and the filtration of wines we recommend the use of FILTROZYM, which is active down to 10° C. (50°F)

#### APPLICATIONS

As a normal course of action Laffort recommends waiting 48 hours after the end of the alcoholic fermentation before adding SO<sub>2</sub>, to reduce the risk of reduction.

- **White wines:**

Add **EXTRALYSE** directly to the tank of wine.

At the beginning of the treatment, stir the lees daily (without aerating) in order to maintain them in suspension. Stir 2 to 3 times a week after the initial week.

Control the temperature of the wine during the treatment. Recommended temperature: 16 to 17°C (61-63°F).

The recommended reaction time is a minimum of 4 to 5 weeks, more if necessary. Estimate the evolution of the wine by tasting it regularly.

▪ **Red wines:**

**EXTRALYSE** can be used in both free run and press wine. In any case, we recommend putting the lees in suspension before racking the wine. It may be necessary on occasion to do a light settling in order to eliminate the gross lees.

Incorporate **EXTRALYSE** during a racking or barrel fill up.

At the beginning of the treatment, stir the lees daily in order to maintain them in suspension. Stir 2 to 3 times a week after the initial week.

Control the temperature of the wine during the treatment. Recommended temperature: 16 to 17°C (61-63°F).

The reaction time is 4 to 5 weeks minimum, more if necessary. Estimate the evolution of the wine by tasting it regularly.

### **RECOMMENDED DOSAGE**

WHITE AND ROSÉ WINES:	2 to 3 g/hL (20 to 30 ppm)
RED WINES:	4 to 6 g/hL (40 to 60 ppm)
PRESSES OF RED WINES:	5 to 8 g/hL (50 to 80 ppm)

### **DIRECTIONS FOR USE**

Dissolve **EXTRALYSE** into 10 times its weight of water then add directly to the wine during a pump-over or good mixing. Once diluted, the chilled preparation should be used within 6 to 8 hours.

#### **Precautions:**

- Do not use bentonite at the same time as the enzymes. To add bentonite to the wine wait until the action of the enzymes is completed.
- We do not recommend the use of **EXTRALYSE** at a temperature lower than 16°C.
- SO<sub>2</sub> does not have any action on the enzymes at a typical dosage in the wine. However, avoid the preparation of the enzyme directly into a sulphur solution.
- **EXTRALYSE** can have positive effects on the malolactic fermentation.

### **PACKAGING AND STORAGE**

Extralysé is available in a 100g or 500g tin. Unopened, it has a shelf-life of 3 years when stored in a cool, dry environment.

### **IMPORTANT TTB INFORMATION**

Filtrozym contains betaglucanase derived from *Trichoderma harzarium*. Enzymes from this source have been recently approved by the FDA for use in wine but are still in the approval process with the TTB. Paperwork must be filed with the TTB **BEFORE** using this enzyme and follow up is required. Please contact Scott Laboratories for more information.

*This information is herein 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.*

Document Edited 7/6/09

