



REDStyle

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

CHARACTERISTICS

REDStyle® is a unique blend of inactivated yeast derivative nutrients with a pectinase enzyme. It is used during the maceration of red grapes to increase the extraction of juice and improve structure and mouthfeel. It can enhance color stability and increase tannin intensity. REDStyle can be used in low maturity grapes or musts with short maceration times to increase color stability while building mouthfeel structure. It can also help mask green characters.

RECOMMENDED DOSAGE

Red Must 0.5 lb/ton (227g/ton)

DIRECTIONS FOR USE

Mix REDStyle in 10 times its volume in must or water. Use during maceration. Add into the tank as it is filling or during a pump-over. REDStyle can also be added directly to the crusher. This product is partially soluble. Stir and maintain suspension before and during addition.

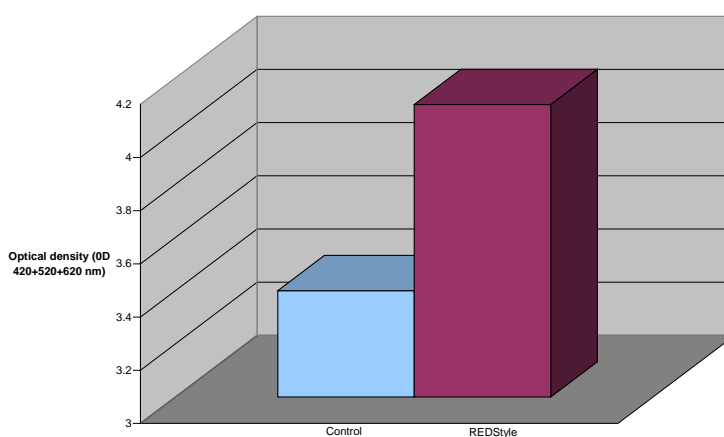
RESULTS AND REFERENCES

REDStyle 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 (REDStyle). DLR Rheinphalz, Department of Viticulture and Enology, Dr. U. Fischer (2002-2003).

Complete data presented on a Poster at INTERVITIS STUTTGART, 2004.



PACKAGING AND STORAGE

REDStyle is packaged in 2.5 kg heat-sealed bags. REDStyle should be stored in a cool, dry place. Un-opened, REDStyle has a shelf-life of 3 years.

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.

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