

EXTRALYSE®

Purified and concentrated pectinase-based enzyme preparation with a high β -(1-3 & 1-6) glucanase activity, for wine aging on lees. Product in accordance with the International Œnological Codex, with the Food Chemical Codex V (FCC) and the Joint FAO/WHO Expert Committee on Food Additives (JEFCA). Natural product, GMO-free, no added preservatives.

SPECIFICATIONS

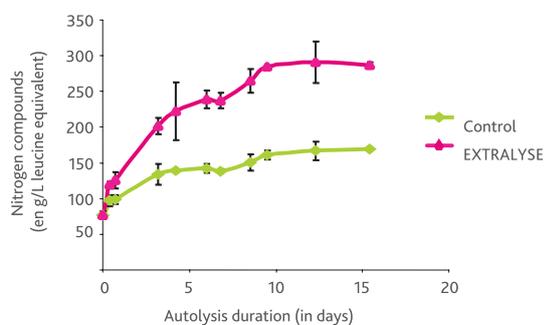
- **EXTRALYSE®** accelerates all biological mechanisms linked to maturation on lees and in particular the release of molecules responsible for roundness and volume on the palate derived from yeast autolysis.
- Limits the risks of contamination of wines during maturation by considerably reducing the amount of micro-organisms in suspension.
- Reduces maturation duration whilst retaining the organoleptic potential derived from the use of lees.
- Improves clarification and filtration, and improves the action of fining agents.

ŒNOLOGICAL APPLICATIONS

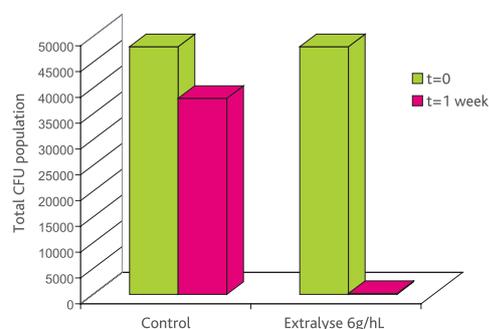
- Improves organoleptic characteristics of wine and brings increased roundness and length on the palate.
- Reduces maturation duration.

EXPERIMENTAL RESULTS

- During autolysis in a model environment, the **EXTRALYSE®** preparation releases twice as many nitrogen compounds, which are attributed to the organoleptic properties associated with maturation on lees, than natural autolysis without exogenous enzymes (Thesis Anne Humbert-Goffard, 2003, Faculté Œnologie de Bordeaux II).



- **EXTRALYSE®** enables the rapid clarification of wines and a significant improvement in microbiological stability.



PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- **EXTRALYSE®** is used in the presence of yeast lees, as early as possible in order to encourage extraction.
- For white wine vinification, it is possible to rack the wines and carry out the treatments separately on the lees component.
- Bentonite: Enzymes are irreversibly inactivated by bentonite. Any bentonite treatment must always be carried out after the completion of enzyme activity or after the bentonite is eliminated.
- SO₂: **EXTRALYSE®** is not sensitive to normal SO₂ doses (<300 mg/L) but it is recommended not to put the enzymes and sulphurous solutions in direct contact.
- The preparations are generally active at temperatures from 5°C to 60°C at a wine pH of 2.9 to >4.0.

IMPLEMENTATION

- 1- Dissolve **EXTRALYSE®** in 10 times its weight in water, must or wine. The product dissolves immediately at room temperature.
- 2- Incorporate using an OENODOSEUR, a dosing pump or a drip for improved homogenisation. Otherwise, carry out light homogenising.

Safe practice : refer to the product safety sheet.

STORAGE

In original, sealed packaging. Use within the specified «use by» date.

EXTRALYSE® is a microgranular preparation ensuring the stability of different activities over time. Once diluted, the chilled preparation can be used in the following 6 to 8 hours.

Specific conditions : refer to the technical data sheet.

DOSAGE

White and rosé: 6 g/hL

Add **EXTRALYSE®** to the tank or barrel. Maintain the lees in suspension by stirring anaerobically for 3 to 6 weeks.

Red: 10 g/hL

Add **EXTRALYSE®** as early as possible under the grape-pomace cap, at the end of alcoholic fermentation or during post-fermentation maceration. Maintain the lees in suspension by stirring anaerobically for 3 to 6 weeks.

Press: 6 to 10 g/hL

Add **EXTRALYSE®** immediately under the press (P1, P2).

Add **EXTRALYSE®** to the tank or barrel containing the lees. Maintain the lees in suspension by stirring anaerobically for 3 to 6 weeks. After treatment, add the supernatant to the wine.

PACKAGING

100 g box - 1 kg box (10 x 100 g) - 10 kg box (10 x 1 kg).

500 g box - 5 kg box (10 x 500 g).

