



ENDOZYM[®] Rouge Light Skin

Enzyme for the extraction of colour and aromas from light-skinned grapes



→ TECHNICAL DESCRIPTION

There has never been any correlation observed between the types of enzymes used for color extraction with specific grape varieties or wine regions. Having conducted preliminary testing, AEB has observed how enzymatic preparations for color extraction will perform adversely on different grape varieties and in different wine regions. For this reason, in collaboration with the University of Turin, AEB has further researched this topic. Different enzymatic preparations were tested on different grape varieties from different areas. It was observed how different enzymes acted more effectively depending on the thickness of grape skins. The experimentation continued, testing specific formulations on thicker grape skins. Today AEB has revolutionized the concept of using enzymes for color extraction, by developing 2 enzymes that have been formulated to work based on the skin thickness of the grape skin that is to be vinified.

The results obtained with **Endozym Rouge Light Skin** show that this is an ideal enzyme for processing varieties that have fine/thin skins, which if managed incorrectly (wrong preparation and/or dose causing over extraction) can lead to wines that have a higher concentration of lees, hence presenting additional difficulties during pressing.

When using **Endozym Rouge Light Skin**, pumping over cycles can be regulated, based on the chosen fermentation protocol, helping to reduce odours, avoiding the risk of color dilution, whilst ultimately optimising color extraction.

The resulting pomace will be easier to press and will help to reduce drainage grid blockages.

It helps to produce wines that are more vivid in color, have accentuated shades of blue and overall have greater color intensity. The wines produced can be immediately bottled as fresh and fruity finished products. Alternatively the wines can be aged utilising oxygen to help maturation , which will assist in accentuating crimson notes and give aromatic profiles more subtlety.

It allows you to maximise the concentration pf polyphenolic substances, noble skin tannins and varietal aromas. It will also reduce maceration times and the need for excessive pump overs, commonly identified as the main causes behind the extraction of bitter tannins.

→ DOSAGE

Use at the dose of 1 to 3 mL for each hectolitre or 100 kg of product to be treated. Using higher doses is possible to correct the unfavourable influence of low temperatures.

→ INSTRUCTIONS FOR USE

Dissolve directly in 20 to 30 parts of non-sulphured must or demineralized water or add directly to the grapes, the pressed grapes or the must. Use at the beginning or during the filling of the tanks.





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→ ADDITIONAL INFORMATION

INFLUENCE OF SO₂

Enzymes are not sensitive to the oenological levels of sulphur dioxide, but it is good practice not to put them in direct contact with sulphur solutions.

ACTIVITY CONTROL

There are different methods for evaluating the enzymatic activity. A system used by AEB is the direct measurement method linked to the concentration of PL, PG and PE; the sum of the three activities gives the Total UP unit per gram. AEB provides technicians with methods for determining pectolytic units and related activity diagrams.

→ STORAGE AND PACKAGING

Store **Endozym Rouge Light Skin** in its original sealed packaging, away from light, in a cool, dry, odour-free place at temperatures below 20°C. Do not freeze. Observe the shelf life indicated on the packaging. Use quickly after first opening.

1 kg net bottles in cartons containing 4 kg.

