

DEPECTIL[®] ROUGE

Pectinases associated with β -glucosidase. For skin contact maceration of red wines.

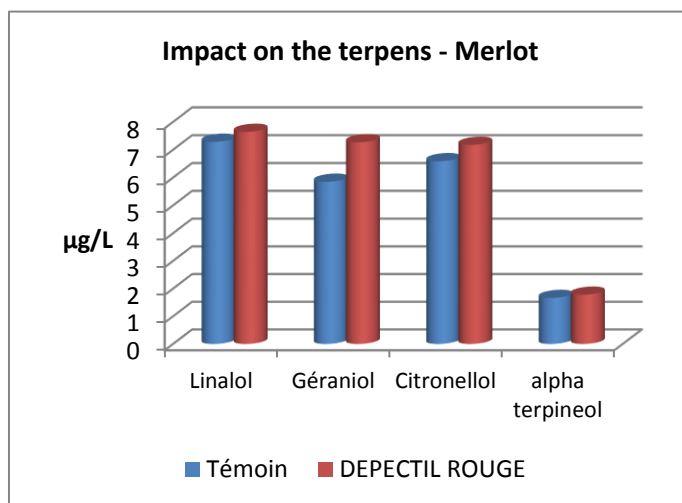
1 CHARACTERISTICS AND PROPERTIES

DEPECTIL[®] ROUGE is an enzymatic preparation specially designed to optimize skin contact maceration for red wines.

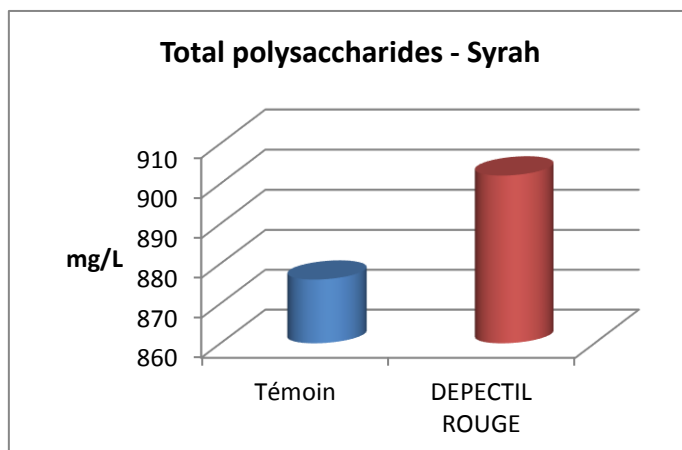
The pectinase enzymes have three main activities (polygalacturonase, pectin methylesterase, and pectin lyase) at levels perfectly suited to oenological applications. This formulation is associated with a β -glucosidases activity, especially interesting to reveal the aromatic potential of red wines.

DEPECTIL[®] ROUGE is perfectly adapted to:

- the skin maceration of red wines;
- a better extraction of the aromatic precursors and the polysaccharides;
- improve the clarification and the filterability of the wines.



DEPECTIL[®] ROUGE allows the full aromatic expression of the red wines, increasing the concentration of varietal aromas from its precursors.



DEPECTIL[®] ROUGE increases the polysaccharides contents of the red wines.

2 DOSAGE AND INSTRUCTION FOR USE

For skin contact maceration in red wines: 2 - 4 g for 100 kg of grapes, depending on the variety, and the duration and temperature of the maceration.

- Dilute in approximately ten times its weight of must (100 g: 1 L)
- Add to the batch to be treated and mix well

3 PACKAGING AND STORAGE



Easy-to-dissolve microgranules - 100 g and 250 g boxes.

Store unopened in a dry, dark, and odorless place at a temperature below 25°C.

If storing for more than one year, maintain at a temperature between +4 and +8°C.

Refrigerate and use quickly after opening.

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