

ULTRasi Redberry

Young Red Wine Maceration

APPLICATIONS

ULTRasi Redberry is an enzymatic preparation for red grape maceration and thermovinification. During the maceration, **ULTRasi Redberry** is highly active on cell walls and notably aids the extraction phase: pectinlyase hydrolyzes pectic substances without causing methanol release; cellulases and hemicellulases are involved in the cell wall degradation, hence allowing for a more rapid colorant matter release while giving great results in terms of quantity, quality and colour stability.

ULTRasi Redberry use also increases the extraction of primary aromatic compounds and their precursors; it is particularly indicated for ready to drink young red and rose wine maceration, where it extracts the more soft tannins from the skin while giving greater palate balance. It can also be used for red wines destined for aging, in particular on grape varieties that are rich in seed tannins, to rebalance the whole tannic component. **ULTRasi Redberry** resists at high temperatures up to a maximum of 60 °C and optimizes the thermovinification extraction process and allows for a faster and more efficient fining process.

ACTIVITY

ULTRasi Redberry is an enzymes with high pectolytic and hemicellulase activity.

ADVANTAGES

- greater anthocyanin extraction;
- greater extraction of aromatic components and their precursors;
- greater skin tannin extraction;
- reduced maceration time.

Furthermore...

- fast pectin removal
- rapid viscosity reduction
- increase in production capacity, in terms of must and wine yield.

OTHER INFORMATION

ULTRasi Redberry:

- is derived from *Aspergillus niger*;
- is not derived from genetically modified organisms and does not contain genetically modified organisms.

ENZYME	ACTIVITY	ULTRasi Redberry
PL Pectinlyase	Degrades pectins, encouraging a faster clarification.	present
PG Polygalatturonases	Degrades non esterified pectins.	
PE Pectin esterases	Complements the polygalatturonase action	
Cellulases and hemicellulases	Acts on the skin cellular structure by weakening them and hence favouring extraction phenomena.	present
CE Cinnamyl Esterases	Acts on cinnamic esters from tartaric acid, by liberating volatile phenol precursors which give unpleasant odours.	insignificant
Anthocyanase	Degrades the anthocyanin glucose link hence making it an instable molecule.	insignificant

METHOD OF USE

ULTRasi Redberry is a liquid enzyme that can be added as is. However a 1:10 dilution (in water or must) can allow for a better enzyme distribution throughout the mass to be treated.

SO₂ content (70-100 ppm) does not inhibit enzyme activity.

DOSES

Maceration: 1-4 ml/100 kg at grape reception or during crushing or at tank filling

Thermovinification: 1-4 ml/hl, add directly to the mass to be treated.

PACKAGING AND STORAGE

Bottles containing 1 kg.

Store sealed containers in a dry, clean area.

