



RED STYLE™

A unique combination of pectinase macerating enzyme and specific inactivated yeasts for red wines

DESCRIPTION

RED STYLE™ has been developed for use during maceration of red grapes to improve structure, color and tannin stabilization and wine mouthfeel.

RED STYLE™ is pectinase enzyme that is blended with non-genetically modified oenology strain of *Saccharomyces cerevisiae* selected, inactivated and produced to optimize its content in soluble polysaccharides. This combination results in the synergistic action on grape pulp and skin components and improved clarification and filterability of wine.



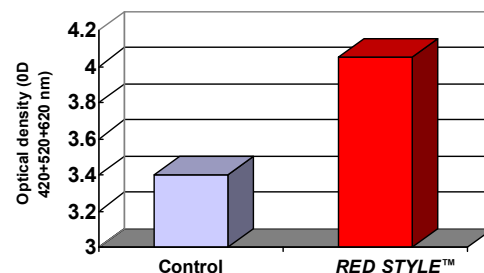
BENEFITS & RESULTS

Use RED STYLE™ in:

- Optimum maturity red grapes for greater red wine aging potential through improved colour stability and development of tannic intensity.
- Low maturity and/or short maceration red grapes to increase color stability while building mouthfeel structure and covering "green" character perception.
- Low structure red grape varieties to improve color intensity and stability.
- Botrytis or infected moldy red grapes for a shorter maceration and more color stability.

RED STYLE™ has been developed by LALLEMAND's Research and Development group. It was tested in wineries and institutes on different red grapes 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 (RED STYLE™).
DLR Rheinphalz, Department of Viticulture and Enology, Dr. U. Fischer.





INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage: 30 g/hL.

- RED STYLE™ should be added after crushing.
- Suspend RED STYLE™ in water or must (1 kg per 10 L) and mix before adding to the must.

PACKAGING AND STORAGE

- 5 kg sealed plastic bags.
- Store in a cool dry place.
- To be used once opened.

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. April 2022.



WINE
YEASTS



WINE
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NUTRIENTS
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SPECIFIC
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LALLEMAND OENOLOGY

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