



## Enzyme for fast, complete revelation of varietal aroma precursors

**Rapidase® Revelation Aroma** allows for enhanced release of aroma precursors contained in white and red wines. Its use allows for obtaining wines with an intense and multi-dimensional bouquet.

### Rapidase® Revelation Aroma

Is a microgranulated pectolytic enzyme preparation with the four essential  $\alpha$  and  $\beta$ -glycosidases activities.

### Instructions for use and dosage

- **Rapidase Revelation Aroma** is used on must and wine for maximized efficiency in aroma enhancement.
- Dilute 10 times prior to addition.
- When the desired aroma intensity has been achieved, remove the enzyme with a treatment with 10 g/hL of sodium bentonite.

| VARIETAL AROMA REVELATION |       |        |   |
|---------------------------|-------|--------|---|
| T°                        | WINE  | DOSE   | CONTACT TIME  |
| Above 15 °C               | White | 1g/hL  | A <b>Rapidase Revelation Aroma</b> test protocol to determine the most adapted dose and contact time is available below |
|                           | Red   | 2 g/hL |   |
| Below 12 °C               | White | 2 g/hL |   |
|                           | Red   | 3 g/hL |   |

| SMOKE TAIN REMEDIATION |           |             |              |
|------------------------|-----------|-------------|--------------|
| RECOMMENDED T°         | WINE      | DOSE        | CONTACT TIME |
| > 16 °C                | Red/White | 5 - 10 g/hL | 2 weeks      |

**Note: For Smoke Taint removal, and after enzyme treatment, add 2 x 20 g/hL of Extraferm® D'tox in two successive additions at 48h intervals.**

- Active from 10 to 40 °C (50 to 104 °F) ; Activity increases with temperature, temperatures above 50 °C inactivate **Rapidase Revelation Aroma**.
- Active within the wine pH range and in the presence of normal concentrations of SO<sub>2</sub>.
- Eliminated by bentonite and charcoal.

### Tested and validated

To offer the best efficiency in application each **Rapidase** formulation is developed and **tested** with the world most renowned wine research institutes and **validated** in wineries at production scale. Our technical and sales staff is available to provide you with test results as well as assist you in evaluating the products premium performances in your specific conditions.



#### Peace of Mind comes with dsm-firmenich enzymes

dsm-firmenich enjoys the longest history in producing winemaking enzymes and commits to its reliability through its Quality for life™ program. This commitment assures you that any dsm-firmenich ingredients you are buying is safe in terms of quality, reliability, reproducibility and traceability but also is manufactured in a safe and sustainable way.

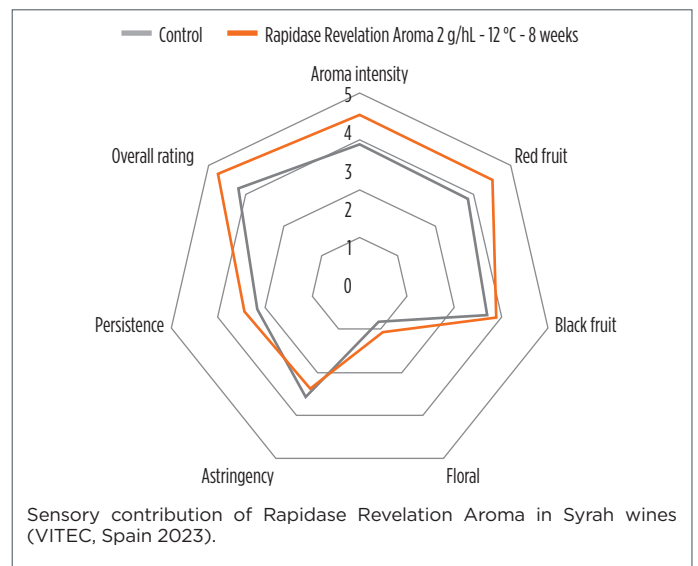
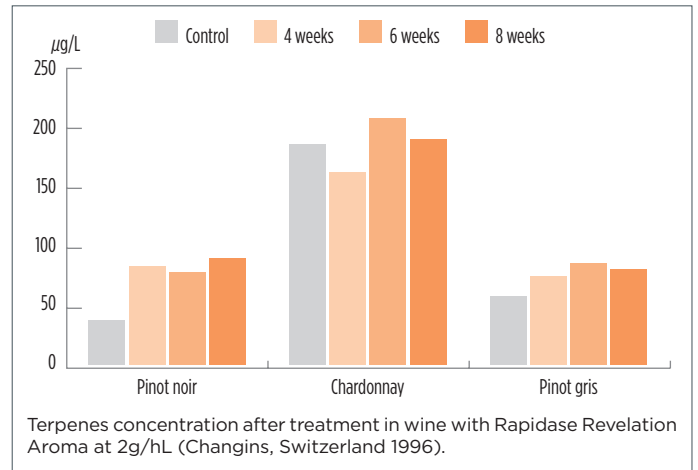
Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.

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**dsm-firmenich** ●●●



### Packaging and storage

- Available in plastic boxes of 100 g jar.
- To be stored in a dry cool place between 5 and 15 °C.
- Once opened, the product can still be used within its best before date.

Varietal aroma revelation

Smoke taint removal