



## Rapidase® Fast Color

### The new liquid enzyme for fast red wine maceration

Oenobrand presents a specific new liquid enzyme formulation for a short maceration process, with a high capacity for color extraction. The **Rapidase® Fast Color** enzyme displays high overall pectolytic activity with secondary cellulase and hemicellulase activities, specifically suited for rapid maceration. Thanks to its special formula, the enzyme is able to complete the red maceration process in a few days, obtaining wines that will be better well prepared to enter the subsequent stages of draining, pressing and settling.

In all winery trials, when compared with a control sample not treated with the enzyme, **Rapidase Fast Color** allowed for the completion of the racking process by one to three days faster than the control, depending on the grape variety and type of maceration. On average, maceration periods of eight days can be reduced to six, obtaining the same level of anthocyanins and polyphenols.

Figure 1 compares the total anthocyanin and polyphenol concentrations after the first racking. Again, in this case, the wine obtained with the enzyme addition required one less day of maceration.

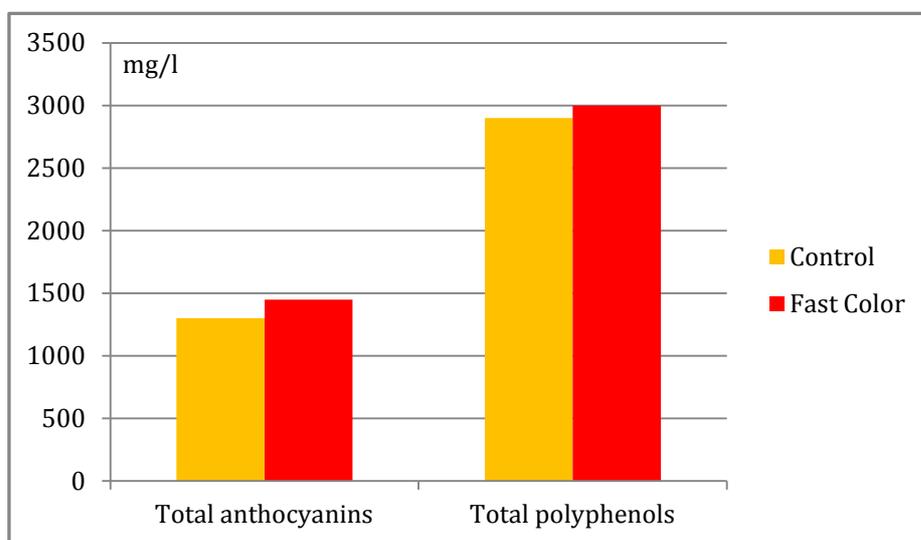


Figure 1. Comparison of the total anthocyanin and polyphenol concentrations in red wine from local grape varieties of the Puglia region (Italy), without added enzyme and nine days of maceration (control), and the same wine with the addition of 2 g/hl of the **Rapidase Fast Color** enzyme after eight days of maceration. Traditional maceration with programmed automatic pumping over was applied.





We also compared hue and intensity of wines obtained in different trials in various regions and with several grape varieties; constantly, the tanks with the addition of **Rapidase Fast Color** were racked one or two days earlier than the control tank and the wine had the same hue, with more intensity.

In Figure 2, we show the values of total anthocyanins measured after the first day of maceration of Barbera variety in a large winery in Northern Italy. In this particular case, the maceration time without enzyme addition was ten days; whereas only five days was needed in the tank treated with 2 g/hl of **Rapidase Fast Color**, to have an equivalent extraction.

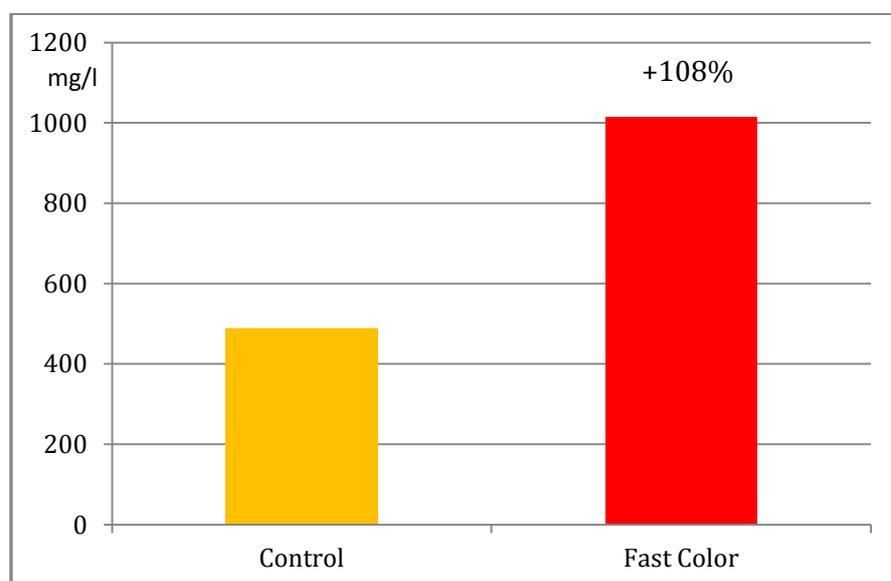


Figure 2. Anthocyanin values after the first day of Barbera grape maceration without (Control) and with 2 g/hl of **Rapidase Fast Color**, in a cooperative winery using traditional maceration with regular pumping over.

**Oenobrand**s is now offering a new tool, **Rapidase Fast Color**, to winemakers who have limited maceration tank capacity and still need to achieve intense extraction within short maceration times. This new, easy-to-use enzyme will make it possible to reduce maceration time, with pumping over and punching-down, while increasing the concentration of anthocyanins and tannins. In addition, draining and pressing is easier, the wines show more intense color and the successive stages of decanting and racking are more efficient.

