

SUCCESS EXTRACT™

ENZYMATIC PREPARATIONS

Extraction and maceration

↓ OENOLOGICAL APPLICATIONS

SUCCESS EXTRACT™ is a suspension of pectolytic enzymes and complementary activities which accelerate the breakdown process of cell walls that make up grape berries. Its liquid form makes it easy to implement.

SUCCESS EXTRACT™ is suitable for making wines from ripe black grapes of low extractability, thereby increasing the yield of free-run wine, as well as improving colour (more intense, more purplish-red hue) and enhancing tannic structure.

SUCCESS EXTRACT™ reduces the frequency and intensity of mechanical actions and risks associated with crushing. For direct-pressed white or rosé wines, **SUCCESS EXTRACT™** used before or in the press, increases the juice yield and shortens pressing cycles. A larger dose will also accelerate decanting of these musts.

↓ CHARACTERISTICS

- Origin : purified extracts from different strains of *Aspergillus niger*.
- Main enzymatic composition : polygalacturonases, pectinesterases and pectinolyases. Has hemi-cellulase and cellulase activities facilitating fragilisation of grape berries.
- Cinnamoyl esterase activity : very low.

↓ DOSAGE

- 2 to 3 mL/100 kg of harvest for extraction.

↓ IMPLEMENTATION

For good dispersal, it is preferable to dilute the quantity of enzyme in 10 times its volume of water. Stir in as soon as possible : in the receiving hopper, otherwise in the press / during vatting.

Use a drip system, a metering pump or another dispersion system which ensures perfect homogeneity in the harvest or the must.

Precautions for use : do not treat with bentonite when using enzymes, as bentonites adsorb enzymes. If treating with bentonite is required, this must be carried out after any enzymatic action.

↓ PACKAGING AND STORAGE

- 10 L and 20 L.

To be stored in a dry, well-ventilated, odour-free place, at a temperature of between 4 and 8 °C. Once opened, the product must be used quickly.

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ENZYMATIC EXTRACTION - FAQs

In harvests which are low, or even very low in ripeness, is there a risk of enzymes extracting herbaceous compounds or green tannins ?

Just the opposite ! Enzymes cannot attack astringent seed tannins, since such seeds are covered in a crust over which oenological enzymes have no effect whatsoever. In addition, using **SUCCESS EXTRACT™** to extract colour, juice and structure reduces the need for mechanical actions such as crushing or mixing by pumping over to obtain such effects. Extraction is a much more selective and gentle process and is consequently less liable to bring about dryness or greenness.

Is it true that enzymatic treatment should be avoided where affected red harvests are concerned ?

When a harvest is affected by *Botrytis*, it is essential to avoid crushing grapes by any mechanical means. On the other hand, enzymes do not attack the zone under the skin that is affected by *Botrytis*. When added at the vatting stage, **SUCCESS EXTRACT™** is an excellent way of increasing pigment diffusion that is extremely valuable in affected harvests, without the risks associated with mechanical actions !

Why is the best-before date of liquid enzymes so short ?

An enzyme is a protein which owes its activity to its three-dimensional structure. This complex structure is fragile, and the presence of water can quickly modify it. Without destroying the protein itself, water can, over time, change its conformation, resulting in slow but sure loss in efficacy.