

HOW TO REDUCE SMOKE TAIN IN CONTAMINATED WINE

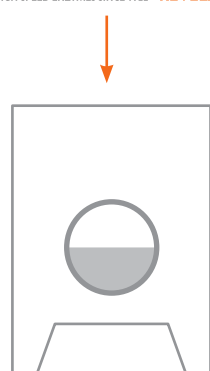
Volatile phenols (guaiacol and 4-methylguaiacol) exist as odorless glycosylated precursors that are hydrolyzed slowly into volatile taints.

What we recommend :

- to do short macerations to avoid the extraction of the off-flavor compounds, mainly located in the skin (free and bound guaiacol and 4-methylguaiacol).
- to eliminate the bound AND the free forms in order to solve the immediate problem and to prevent the delayed occurrence of smoke taint.

1. CONVERT ALL BOUND FORMS OF "SMOKY" MOLECULES INTO FREE FORMS

RAPIDASE
HIGH SPEED ENZYMES SINCE 1922 REVELATION AROMA



Tasting or
Analysis of
Glycosides

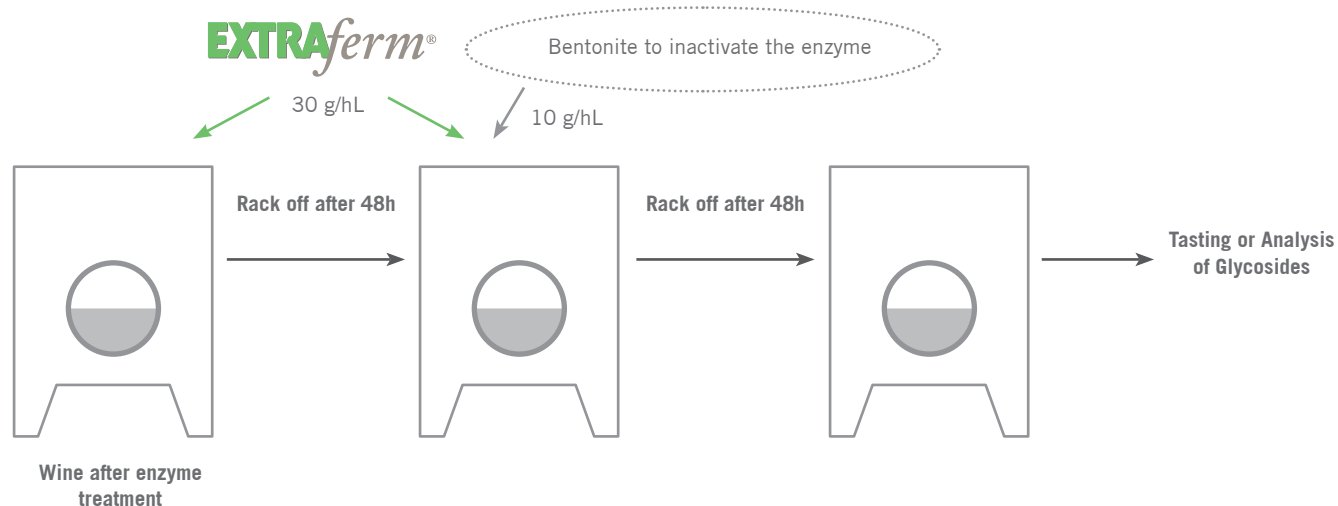
- Temp. >16°C: 2-3 g/hl
- Temp. 12-16°C: 3-4 g/hl

Min. 2 weeks incubation to complete enzyme hydrolysis of glycosylated precursors

Rapidase Revelation Aroma is a microgranulated pectolytic enzyme preparation with the four essential glycosidases activities.

Wine affected with
smoke taints

2. REMOVE THE FREE FORMS OF 'SMOKY' MOLECULES FROM THE WINE



EXTRAferm®



2 x 30 g/hl

Treat the wine with Extraferm in two successive additions at 48h intervals. Homogenize/stir, settle and rack off between the two additions.

Extraferm is a unique & highly adsorbent cell wall for detoxification, which adsorbs and eliminates many toxic and undesirable compounds present in must and/or wine.