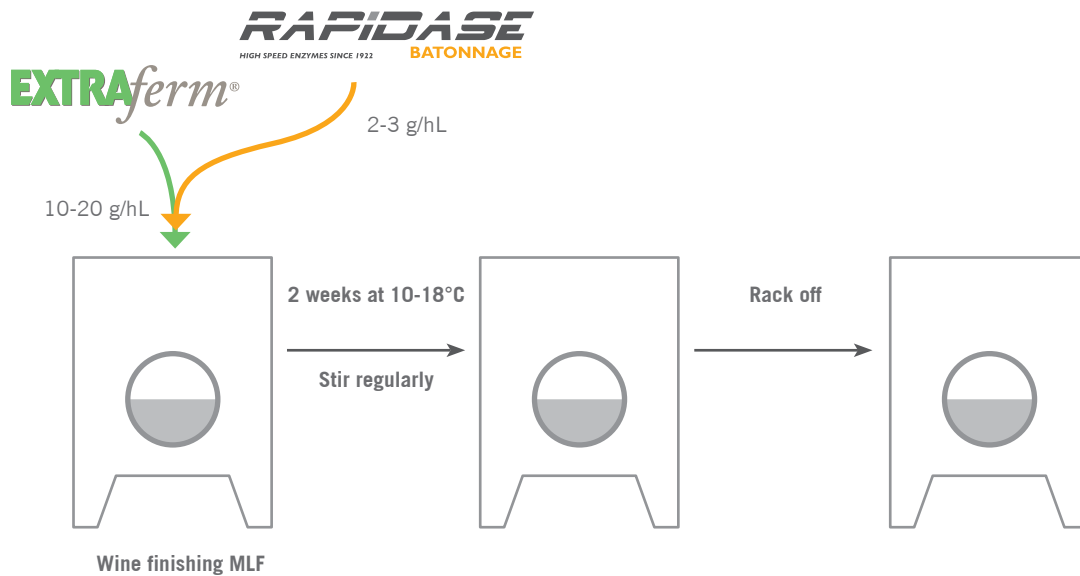
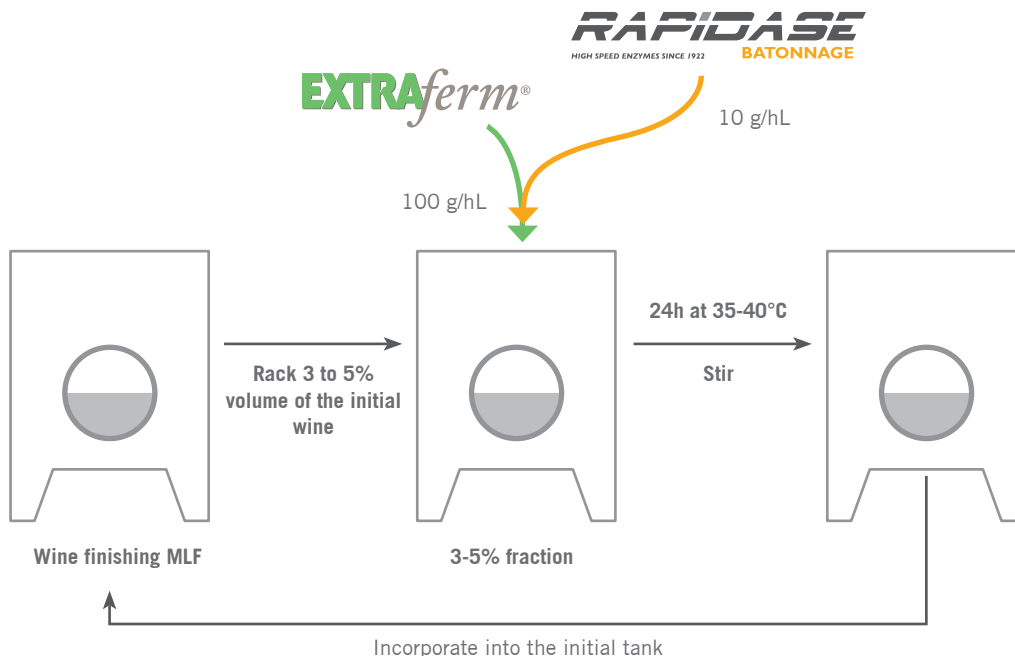


# HOW TO SPEED UP AGEING ON LEES

Using a combination of Extraferm and Rapidase Batonnage reproduces the naturally occurring autolytic reaction under controlled conditions. This will speed up the release of components such as polysaccharides, amino acids, nucleic acids and mannoproteins, having a sensorial impact improving the mouthfeel, balance and reducing bitter notes.



**OPTION:** TO WORK ON A FRACTION OF THE WINE



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.

Rapidase Batonnage is microgranulated pectolytic and  $\beta$ -glucanase enzyme preparation enhancing the release of mannoproteins and other beneficial colloids contained in dead yeast cells naturally present in wine lees. Its use allows obtaining wines with increased mouthfeel and balance.