



MoreInstructions™

Additive Pack for Brehm Frozen Fruit — Reds

Kit Includes:

- TAN120 — Laffort Tannin VR Supra (10g)
- AD342 — Go-Ferm (10 g)
- AD345 — Fermaid K (8 g)
- AD351 — Lallzyme EX (0.8 g)
- AD355 — Opti-Red - (8 g)



This Additive Packet is designed to help bring out the best of what your Brehm Vineyards frozen must has to offer. Add the different components as outlined in these instructions. Please be sure to use the entire packet unless we specifically instruct you otherwise.

Lallzyme EX:

Lallzyme EX is an enological enzyme that is designed to help break down the skins and pulp of the grapes in order to make their components more readily available to dissolve into the wine matrix. Very effective and recommended for use on all red wines. The enzyme can be added directly to the must, or dissolved in a small amount of water first. Either way be sure to mix it thoroughly throughout the must. Note: High concentrations of sulfite can permanently alter, and thereby inhibit, enzymes. Be sure that you thoroughly mixed your sulfite addition throughout the must before adding your enzymes. As long as it is well mixed, the amount of sulfite you add initially to the must is not enough to affect the enzyme.

Opti-Red:

Opti-Red is a product made from inactivated yeast cells, and is designed to enhance the body and structure of your wine as well as to help increase color stability. Sprinkle directly on the surface of the must or dissolve in a small amount of warm water. Mix well into the must either way.

Tannin VR Supra:

VR Supra is an enological tannin made entirely from tannin extracts of oak. It is designed primarily to bind with the color compounds which are being extracted from the grape skins and prevent them from settling out of the wine over time. The tannin also helps enhance a wine's structure. Dissolve in a small amount of warm water or sprinkle directly on top of the must and mix thoroughly. Note: Tannins and enzymes react in such as was to render them both ineffective. We recommend a 6-8hr time period between the addition of the Lallzyme enzyme and the addition of your tannin to allow for maximum effectiveness of both additives.

Go-Ferm:

Go-Ferm is used during the yeast rehydration process. Dissolve the entire packet of Go-Ferm in 25-30mL of tap water that you have warmed to 110F. Allow the mixture to cool to 100-104F and add your packet of yeast. You should see activity in the yeast starter within about 15-20 minutes. For more information on correctly rehydrating yeast, please see our online Guide to Yeast ReHydration.

Fermaid K:

Fermaid K is used to feed the yeast once fermentation is underway. Fermaid should be dissolved into a small amount of warm water and then thoroughly mixed into your fermenting wine once the sugar levels have dropped by about 1/3.