



ENZYMES

ENARTISZYM AROM MP

Maceration enzyme for the production of aromatic white and rosé wines

GENERAL CHARACTERISTICS

EnartisZym Arom MP is a microgranulated pectolitic enzyme that can be applied in the maceration of white and red grapes to increase extraction of aromatic precursors and obtain more fruit-expressive wines.



EnartisZym Arom MP's formulation combines several enzymatic activities in order to produce aromatic white or rosé wines:

- The pectolytic activities reduce juice viscosity.
- The cellulases, hemicellulases and other secondary activities
 - accelerate the breakdown of grape skin cell walls and membranes leading to an increase in aromatic compounds and polysaccharide extraction and higher press yield;
 - help improving protein stability.

EnartisZym Arom MP is not derived from Genetically Modified Organisms (non-GMO product) and does not contain negative secondary activities, such as oxidases and cinnamyl-esterase.

APPLICATIONS



For the production of white, rosé and fruity red wines.

Add EnartisZym Arom MP to the press or during grape maceration to:

- Increase the fruity expression coming from grape primary aroma.
- Increase press yield.
- Reduce amount of bentonite necessary to achieve protein stability post-fermentation and maintain improved aroma and taste quality even in "neutral" varieties.



DOSAGE

20-40 g/ton of grapes

The higher doses are recommended under conditions of low pH and temperatures, short maceration times and in case of unripe grapes.



INSTRUCTIONS FOR USE

Dissolve EnartisZym Arom MP in 10 times its weight of water or juice and add directly to grapes or tank homogeneously.

To ensure optimal clarification of the must, after pressing add 1 mL/hL of EnartisZym RS.

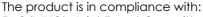


PACKAGING AND STORAGE CONDITIONS

250 g

Sealed package: store away from sunlight in a cool, preferably at 5-15°C (41-59°F) and dry place. Opened package: carefully reseal and store in refrigerator. Use within one year.





FAO/WHO's Joint Expert Committee on Food Additives (JECFA)

Food Chemicals Codex (FCC) for food grade enzymes

Codex Œnologique International

Product approved for winemaking, in accordance with:

Reg. (UE) 2019/934

Product approved for winemaking by the TTB.

Legal Limit: N/A

Le indicazioni qui riportate corrispondono allo stato attuale delle nostre conoscenze ed esperienze, comunque non sollevano l'utilizzatore dal rispetto delle norme di sicurezza e protezione o dall'utilizzo improprio del prodotto.