

ENZYMES

ENARTISZYM ÉLEVAGE

PECTOLYTIC ENZYME PREPARATION WITH HIGH CONTENT OF β -GLUCANASE FOR AGEING QUALITY WINE

	<p>GENERAL CHARACTERISTICS</p> <p>During lees ageing, yeast cells autolyze and liberate complex polysaccharides, including mannoproteins, resulting in richer, softer and fuller wines. EnartisZym Élevage is a pectolytic enzyme preparation with a significant β-glucanase activity, able to break down yeast cell wall structure (composed of 50% glucans), thus accelerating yeast cell lysis and increasing mannoprotein content of wine.</p> <p>Wines infected by <i>Botrytis cinerea</i> often have filtration issues due to the presence of β-glucans (metabolite of <i>Botrytis cinerea</i>). By breaking down β-glucans, EnartisZym Élevage facilitates filtration of wines that clog filters, thus saving time, manpower and filtration aids.</p> <p>EnartisZym Élevage is not derived from Genetically Modified Organisms (non-GMO product) and does not contain negative secondary activities, such as oxidases and cinnamyl-esterase.</p>
	<p>APPLICATIONS</p> <p>EnartisZym Élevage is particularly recommended to:</p> <ul style="list-style-type: none"> ▪ enhance fullness and softness of the wine during ageing ▪ reduce maturation duration while retaining the sensory profile derived from lees ageing ▪ improve tartrate and color stabilization by liberating mannoproteins ▪ improve clarification and filterability, especially in wines made from botrytis infected grapes
	<p>DOSAGE</p> <p>Lees ageing and filtration: 2-5 g/hL – Contact time: minimum 4-6 weeks</p> <p>Taste wine frequently to determine appropriate length of treatment. Once desired sensory effect is achieved, perform bentonite fining with 10 g/hL of Pluxcompact to remove the enzyme while respecting wine aroma and structure.</p>
	<p>INSTRUCTIONS FOR USE</p> <p>Dissolve EnartisZym Élevage in 10 times its weight of water and add to wine homogeneously. Enzymes are irreversibly inactivated by bentonite: Any bentonite treatment must always be carried out before the addition of the enzyme or after the completion of enzyme activity.</p> <ul style="list-style-type: none"> ▪ To increase mannoprotein content, add at the end of alcoholic fermentation after racking off lees. ▪ To improve wine filterability, add to wine any time after the end of fermentation.
	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>250 g</p> <p>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.</p>

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.



COMPLIANCE

The product is in compliance with:

FAO/WHO's Joint Expert Committee on Food Additives (JECFA)
Food Chemicals Codex (FCC) for food grade enzymes
Codex Alimentarius International

Product approved for winemaking, in accordance with:

Reg. (EC) N. 606/2009.

Reg. (UE) 2019/934 (it shall apply from 7/12/ 2019).

Product approved for winemaking by the TTB.

The β -Glucanase concentration should not exceed 30 mg/L.

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