

ENZYMES

ENARTISZYM RIVELA

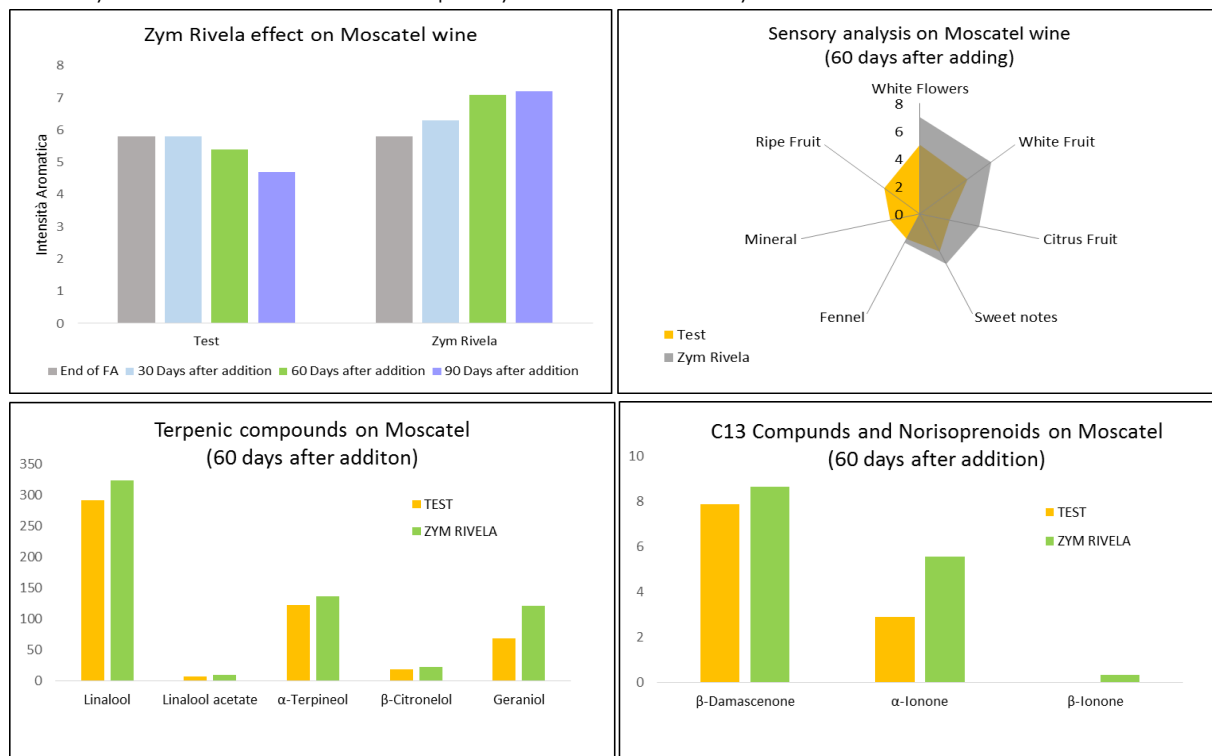
PECTOLYTIC ENZYME FOR MAXIMIZING JUICE YIELD AND AROMA EXPRESSION OF WHITE GRAPES

GENERAL CHARACTERISTICS

EnartisZym Rivela has been developed in Enartis laboratories specifically for maximizing the expression of varietal character – terpenes and nor-isoprenoids - of white grapes.






When used during pre-fermentation stages, EnartisZym Rivela allows for rapid cell breakdown and the decrease of juice viscosity which are fundamental factors for high juice yield and good extraction of aroma and flavor. Subsequently, the glycosidase activities transform the odorless glycosylated precursors into free aromatic compounds characteristic of the grape variety, thus allowing the production of more intense and complex wines.

When used during the post-fermentation phase in wines rich in glycosidated aromatic substances, EnartisZym Rivela increases their complexity and aroma intensity.



EnartisZym Rivela is active in normal conditions of wines (pH > 2.8, SO₂ < 300 ppm and temperatures between 8-55°C or 46-131°F). EnartisZym Rivela is not derived from Genetically Modified Organisms (a non-GMO product) and does not contain undesirable secondary activities such as oxidase, anthocyanase and cinnamate esterase.

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.

	<p>APPLICATIONS</p> <p>Intensify the expression of varietal aroma of white wines:</p> <ul style="list-style-type: none"> • Revelation of terpens (Muscat, Malvasia, Riesling, Gewurztraminer, Torrontes, Albarino etc.) • Revelation of nor-isoprenoids (Chardonnay, Viogner, Chenin Blanc etc.)
	<p>DOSAGE</p> <p>Pre-fermentation: 10-30 g/ton of grapes, before or after pressing. Alternatively, divide the addition (for instance: 10 g/ton in the hopper, 10 g/ton in the press, 10 g/ton during settling or fermentation). Do not use the product in this phase on grapes infected by Botrytis cinerea.</p> <p>In wine: 2-4 g/hL. Length of the treatment lasts a few weeks: from 2 to 4 weeks depending on temperature. Tasting wine frequently and regularly is recommended to determine the correct length of treatment. Once the desired sensory effect is achieved, bentonite fining with 5 - 15 g/hL of Pluxcompact to remove the enzyme while respecting wine aroma and structure.</p> <p>The dosage can vary according to the variety, vintage, pH, temperature, the duration of treatment and the winemaking process and technology in use.</p>
	<p>INSTRUCTIONS FOR USE</p> <p>The product can be used as it is or diluted 1:10 in water prior to addition. Care must be taken to ensure that the enzyme is evenly distributed throughout grapes, juice or wine to be treated.</p>
	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>100g</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>
	<p>COMPLIANCE</p> <p>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 Oenologique International</p> <p>Product approved for winemaking, in accordance with: Reg. (EC) N. 606/2009. Reg. (UE) 2019/934 (it shall apply from 7/12/ 2019).</p> <p>Product approved for winemaking by the TTB. Legal Limit: N/A</p>

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