

EnartisZym EZFilter

THE ENZYME THAT MAKES A DIFFERENCE

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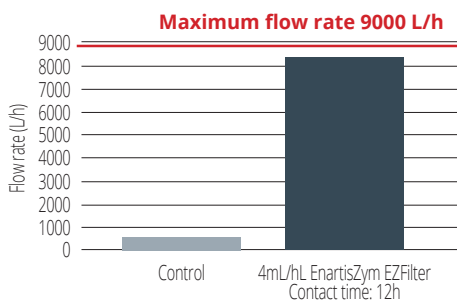
is a new and original liquid enzyme preparation based on betaglucanase activity. It was created to improve the clarification and filterability of must and wine as well as accelerate the extraction of mannoproteins. The broad spectrum composition allows for application in different situations.

3 REASONS WHY ENARTISZYM EZFILTER MAKES THE DIFFERENCE

01

Filterability Improvement of Must and Wine from Difficult Grapes

ENARTISZYM EZFILTER IMPROVES FILTERABILITY OF DIFFICULT MUST*



* Must rich in colloids from Macabeo grapes. Filtration with crossflow filter with ceramic membrane and maximum flow rate of 9000L/h. In the control wine, the flow rate rapidly decreases to 500L/h. In the must treated for 12 hours with EnartisZym EZFilter, the flow rate remains constant at 8500L/h.

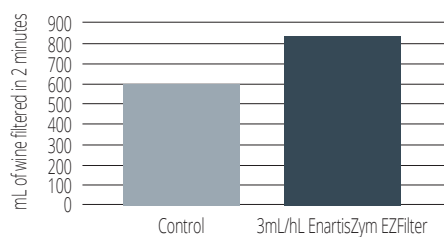
Some varieties like Moscato, Macabeo and Sauvignon blanc are rich in complex colloids that could make clarification and filtration difficult.

The enzymatic activity of EnartisZym EZFilter allows for the hydrolysis of difficult colloidal components ensuring perfect clarification of must and filterability of wine.

02

Treatment of Must from Grapes Affected by *Botrytis cinerea*

ENARTISZYM EZFILTER IMPROVES FILTERABILITY OF WINES OBTAINED FROM BOTRYTIS INFECTED GRAPES*



*Filtration with diatomaceous earth and cellulose filter.

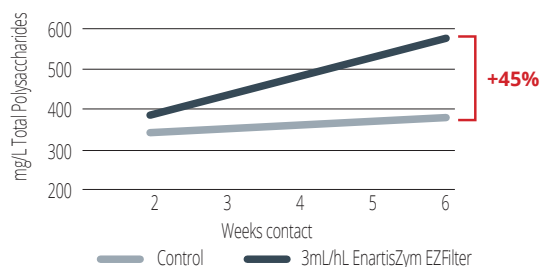


β -glucan is the most abundant polysaccharide in the cell wall of fungi and molds. The presence of these microorganisms (e.g. *Botrytis cinerea*) in the vineyard is responsible for the release of glucans that make must and wine highly viscous, slowing down clarification and filtration. The beta-glucanase activity present in EnartisZym EZFilter hydrolyzes glucans during the pre-fermentation phase. This favors clarification of must, increases press yield and improves filterability of wine.

03

Mannoprotein extraction

ENARTISZYM EZFILTER FACILITATES THE EXTRACTION OF MANNOPROTEINS



EnartisZym EZFilter can be applied in fermentation and during aging on fine lees to accelerate the extraction of mannoproteins present in the yeast cell wall and of endo-cellular compounds.

Wines produced using EnartisZym EZFilter are softer and more pleasant on the palate, have more complex aromas and, in general, are more stable.

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HOW TO USE ENARTISZYM EZFILTER

	GRAPES AFFECTED BY <i>BOTRYTIS</i>		MUST	WINE	DURING AGING ON LEES
	WHITE GRAPES	RED GRAPES			
EFFECTS	<ul style="list-style-type: none"> Improves clarification and filterability of must and resulting wine 	<ul style="list-style-type: none"> Accelerates the extraction of color compounds and tannins Improves color stability 	<ul style="list-style-type: none"> Improves clarification and filterability of must and resulting wine Produces wines which are softer and richer on the palate Improves protein stability 	<ul style="list-style-type: none"> Improves fining and filtration yield 	<ul style="list-style-type: none"> Accelerates the extraction of mannoproteins Shortens aging on lees
METHOD OF USE	Add uniformly after pressing	Apply just after fermentation has started to limit oxidation of anthocyanins by laccase	Add uniformly after pressing	Add 7-10 days before clarification or filtration	Add at the beginning of the maturation. Stir once or twice a week throughout the treatment period (5-6 weeks)

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Inspiring innovation.

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