EnartisZym EZFilter
THE ENZYME THAT MAKES A DIFFERENCE

EnartisZym EZFilter

is a new and original liquid enzyme preparation based on betaglucanase activity. It was created to improve 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 A DIFFERENCE

01
Filterability Improvement of Must and Wine from Difficult Grapes

ENARTISZYM EZFILTER IMPROVES FILTERABILITY OF DIFFICULT MUST*

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 betaglucanase activity present in EnartisZym EZFilter hydrolyzes glucans during the prefermentation phase. This favors clarification of must, increases press yield and improves filterability of wine.

02
Treatment of Must from Grapes Affected by Botrytis cinerea

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

ENARTISZYM EZFILTER FACILITATES THE EXTRACTION OF MANNOPROTEINS

* 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.

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 endocellular compounds. Wines produced using EnartisZym EZFilter are softer and more pleasant on the palate, have more complex aromas and, in general, are more stable.
## HOW TO USE ENARTISZYM EZFILTER

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<td><strong>EFFECTS</strong></td>
<td>• Improves clarification and filterability of must and resulting wine</td>
<td>• Accelerates the extraction of color compounds and tannins</td>
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<td>• Improves fining and filtration yield</td>
<td>• Accelerates the extraction of mannoproteins</td>
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<td>• Improves color stability</td>
<td>• Produces wines which are softer and richer on the palate</td>
<td>• Improves protein stability</td>
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<td>• Shortens aging on lees</td>
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<td><strong>METHOD OF USE</strong></td>
<td>Add uniformly after pressing</td>
<td>Apply just after fermentation has started to limit oxidation of anthocyanins by laccase</td>
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<td>Add 7-10 days before clarification or filtration</td>
<td>Add at the beginning of the maturation. Stir once or twice a week throughout the treatment period (5-6 weeks)</td>
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