

EnartisZym COLOR FRUIT

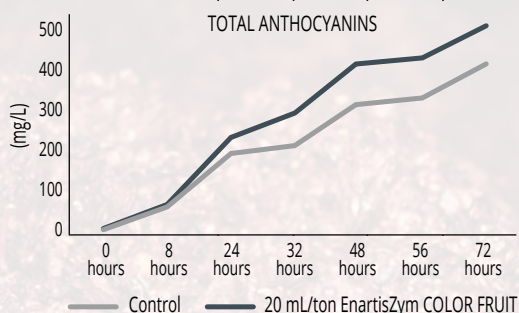
OPTIMIZE COLOR AND AROMAS AT CRUSH

Pectolytic enzyme in liquid form
ideal for the extraction of color and aromatic precursors
during the maceration phase of red must.

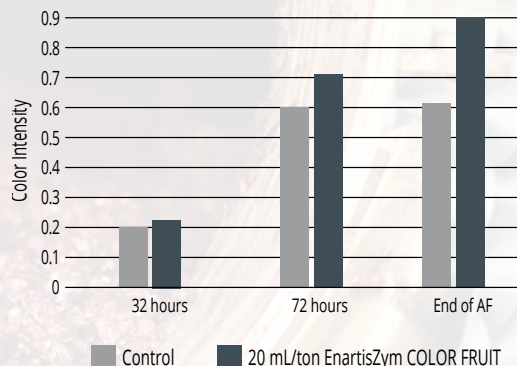
BENEFITS

- Maximize the extraction of anthocyanins and enhance color intensity in grapes with uneven ripening, reducing contact times and avoiding the release of phenolic compounds responsible for astringency.
- Intensify the aromatic complexity and increase freshness by ensuring the release of aromatic precursors thus improving the sensory profile.
- Improve filterability thanks to synergistic secondary activities that degrade cellulose and pectins.

The liquid formulation ensures that it is easy to use and dose. This type of formulation allows for a more precise and controlled application, reducing the risk of waste and improving the effectiveness of the product.



Evolution of the extraction of total anthocyanins on Cabernet Sauvignon, with and without EnartisZym COLOR FRUIT



Color intensity in samples treated with and without EnartisZym COLOR FRUIT during fermentation, given by the sum of the 3 wavelengths at 420, 520 and 620 nm

After 3 days of pre-fermentation maceration, EnartisZym COLOR FRUIT extracts 15% more anthocyanins than the control.