

ENZYME FOR THE PRODUCTION OF AROMATIC WHITE WINES

GENERAL FEATURES

ENARTIS ZYM AROM MP is a microgranulated pectolitic enzyme that can be applied in the maceration of white grapes to increase extraction of aromatic precursors and obtain more fruit-expressive wines.

The pool of primary and secondary activities present in the preparation, makes ENARTIS ZYM AROM MP able

- to reduce viscosity of must
- to accelerate breakdown of skin cells as a result of cellulase and hemicellulase activity that degrade cell walls
- increases the extraction of aromatic and polysaccharide compounds linked to solid structures of grapes, the result of secondary activities that specifically break up cell and vacuolar membranes and those of various organelles present in the cell. Wines obtained are richer in aromas which express both the quality and varietal character of grapes.

In vinification of white wines, use of ENARTIS ZYM AROM MP in the press or during maceration will:

- produce a greater and more rapid extraction of aromatic precursors from skins
- reduce protein instability
- reduce amount of bentonite necessary to achieve protein stability post-fermentation, thereby maintaining better quality in aroma and taste, even in "neutral" varieties.

ENARTIS ZYM AROM MP is not derived from GMOs (Genetically Modified Organisms) and contains no negative secondary activities as oxidases and cinnamoyl-esterase.

APPLICATIONS

In white grape maceration

- increase expression of primary fruit aromas in grapes
- improve protein stability, reduce bentonite treatment, preserve aromas and structure of wine

DOSAGE

2-4 g/100kg of grapes

The higher doses are recommended under conditions of low pH and temperatures, short maceration times and in case of unripe grapes.

INSTRUCTIONS FOR USE

Dissolve ENARTIS ZYM AROM MP in 10 parts of water or must and add directly to grapes in a homogeneous way using a measuring device, during tank filling phase, or during pump-over.

PACKAGING AND STORAGE

250 g – 1 kg

Sealed package: keep away from sunlight, in a cool [preferably at 5-15°C (41-59°F)], dry place.

Opened package: carefully reseal the package and store refrigerated. Use within one year.

The product is in compliance with the following specifications:

FAO/WHO's Joint Expert Committee on Food Additives (JECFA)

Food Chemicals Codex (FCC) for food grade enzymes

Codex Œnologique International

Product approved for winemaking, in accordance with:

Regulation (EC) N. 606/2009.

Product approved for winemaking by the TTB.

Legal Limit: N/A