

PECTINOLYTIC ENZYME FOR MAXIMISING JUICE YIELD AND AROMA EXPRESSION OF WHITE GRAPES

GENERAL FEATURES

CARACTÈRE is an enzymatic preparation specifically developed for use with white grapes and juice. The high concentration of pectinolytic and hemicellulase activities in **CARACTÈRE** complements enzymes naturally present in grapes and allows rapid cell breakdown and decrease of juice viscosity. These factors are fundamental for high juice yields and good extraction of aroma and flavor.

The β -glycosidase secondary activity present in **CARACTÈRE** liberates aroma compounds from bound precursors that are naturally present in grapes.

On thin-skinned grapes or on grapes infected by *Botrytis*, use the minimum dose, or only use on pressed juice.

CARACTÈRE is not derived from Genetically Modified Organisms (non-GMO product) and does not contain undesirable secondary activities, such as oxidase, anthocyanase and cinnamate esterase.

APPLICATIONS

Aromatic white grapes, rich in glycosidated precursors to enhance the expression of the varietal character

DOSAGE

Pre-fermentation: 10-30 g/ton of grapes, before or after pressing. Alternatively, fraction the addition (for instance: 10 g/ton in the hopper, 10 g/ton in the press, 10 g/ton during settling or fermentation).

In wine: 3-4 g/hL. In wine the treatment takes from 2 to 4 weeks at 15°C (59°F). It is recommended to taste the wine frequently and regularly to determine correct length of the treatment. Once the desired sensory effect is achieved, a bentonite fining with 10-20 g/hL of Pluxcompact allows to remove the enzyme while respecting wine aroma and structure

The dosage can vary according to the variety, the vintage, pH, temperature, the duration of treatment and the winemaking process and technology in use.

INSTRUCTION FOR USE

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 the grapes, juice or wine to be treated.

PACKAGING AND STORAGE

250 g

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