

**LALLZYME CUVÉE BLANC**

Macerating Enzyme for White Grapes

**CHARACTERISTICS**

Lallzyme CUVÉE BLANC was developed by Lallemand for use on white grapes during skin contact prior to pressing. It is a very specific blend of pectinases and betaglucosidase. Lallzyme CUVÉE BLANC is used to enhance aromatic complexity, provide gentle juice extraction and fast clarification after pressing.

**RECOMMENDED DOSAGE**

20g/ton

**DIRECTIONS FOR USE**

Dissolve Lallzyme CUVÉE BLANC in 10 times its weight in water, gently stir and allow to sit for a few minutes. Then add to the grapes while filling the press. Rehydrated Lallzyme CUVÉE BLANC should not be kept in liquid form for more than a few hours.

**STORAGE**

Dated expiration. Store dry enzyme at 25 C° (77 F°), once rehydrated use within a few hours.

*The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.*

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 LALLEMAND