

LALLZYME EX

Macerating Enzyme for Early-To-Release Reds

CHARACTERISTICS

Lallzyme EX is a blend of pectinase and hemicellulase specially formulated to improve color stability and enhance mouthfeel in red wines. Specific side activities contribute to the macerating action on the grape cell wall. This allows the progressive liberation of polyphenols and tannin bound polysaccharides. When using this enzyme juice extraction from red grape skins is significantly increased and the filterability of the wine is improved. Lallzyme EX has been formulated to provide a gentle maceration even in lower maturity grapes.

RECOMMENDED DOSAGE

15-30g/ton

DIRECTIONS FOR USE

Dissolve Lallzyme EX in 10 times its weight in water, gently stir and allow to sit for a few minutes. Then add to the crushed grapes at the beginning of maceration or the onset of cold soak. Rehydrated Lallzyme EX 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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