

LALLZYME EX-V

Macerating Enzyme for Premium Reds

CHARACTERISTICS

Lallzyme EX-V is a pectinase with cellulase and hemicellulase side activities for red wines destined for aging. It has a specific action on both grape cell walls and cell membranes. This action allows for a complete and rapid release of anthocyanins and a more efficient release of tannins leading to stable anthocyanin-tannin bonding. The end result of this bonding is a more structured wine with deep, stable color. Aromatic profile analysis indicates that Lallzyme EX-V increases the release of aromatic compounds while respecting the varietal characteristics of the grape.

RECOMMENDED DOSAGE

10-20g/ton

DIRECTIONS FOR USE

Dissolve Lallzyme EX-V 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-V 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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