SCOTT LABORATORIES

LALLZYME MMX

Clarification enzyme for Botrytis infected wines and for yeast lees maceration

CHARACTERISTICS

Lallzyme MMX™ is a betaglucanase and pectinase blend sourced from *Trichoderma sp*. and *Aspergillus niger*. This enzyme preparation was developed to improve yeast autolysis of wine aged on yeast lees. Due to the synergistic actions of the glucanase and pectinase activities, Lallzyme MMX can improve the clarity and filterability of wines infected with *Botrytis*. This results in a rounder, fuller bodied wine.

Since the Betaglucanase portion of Lallzyme MMX is sourced from *Trichoderma sp.* it should be used in accordance with the TTB regulations set forth in 24.250.

RECOMMENDED DOSAGE

Application	**Parameters (Temperature/Time)**	**Recommended Dosage**
Red wines aging on lees	10-15°C (50-59°F)/ minimum 6 weeks	4-5 g/hL
White wines aging on lees	10-15°C (50-59°F)/ minimum 6 weeks	2-3 g/hl
Sparkling wines aging on lees (after 2nd fermentation)	10-12°C (50-54°F)/ minimum 3 months	1 g/hL
Filtration of wines rich in glucans (*Botrytis* infection)	10-15°C (50-59°F)/ minimum 6 weeks	2-3 g/hL

DIRECTIONS FOR USE: Dilute Lallzyme MMX in 10 times its weight in water, gently stir and allow to soak for a few minutes. Add diluted enzyme to wine and homogenize.

STORAGE: Dated expiration. Store dry enzymes at 25°C (77°F). Once rehydrated, use within a few hours.

LALLEMAND

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