

ENZYME PREPARATION

BASED ON **β -Glucanase** | FOR THE TREATMENT OF WINES AFFECTED BY BOTRYTIS CINEREA

CHARACTERISTICS

The cell wall of yeasts is rich in both glucans and quitins, and in mannans and mannoproteins, with these latter accounting for between 35 and 40% of the total lining.

This enzyme preparation contains a concentrated mix of activities, including **β -glucanase**, which is capable of acting on the glucans present in the cell wall, extracting the mannoproteins.

These polysaccharides, particularly the mannoproteins, bind with the tannins, making them smoother and rounder which, in turn, leads to wines with more body and a better mouthfeel.

The musts obtained from wine grapes affected by Botrytis cinerea have elevated levels of these high molecular weight glucans, which can lead to complications during the clarification and filtering processes. This enzyme preparation is therefore a very useful tool in such cases, since it breaks down the glucans and allows the wines to be properly filtered (improved filterability).

The use of this enzyme preparation simplifies and accelerates the production a better quality must, with improved organoleptic properties.

This preparation is kosher certified, meaning that it is suitable for use in the production of this type of wine.

The information previously indicated belongs to our present knowledge. It is indicated without any obligation or guarantee by us and its use it is not our responsibility.

This information does not exempt the user from fulfillment of the legislation and safety measures in force.

DOSAGE

Usual working dosage is 3 – 5 g/hl.
For lees aging and the extraction of mannoproteins:

Where working temperature is lower than 12 °C, or where it is desirable to reduce contact time, select the highest dosage.

We recommend a minimum of 15 days contact time for lees aging.

Lees stirring enhances the action of the enzyme preparation.

Sample the wine until achieving the desired effect.

USE

Dissolve the enzyme in musts (approximately 50 g per litre).

Add to the whole of the volume being treated at the end of the alcoholic fermentation process (1000 density), ensuring even distribution of the product.

STORAGE CONDITIONS

Full, unopened pack with its original seal: store out of direct sunlight and in a dry, odourless environment at temperatures lower than 25 °C.

For use from one year to the next, store at temperatures between +4°C and +8°C.

Once opened, refrigerate and use quickly.

PRESENTATION

Microgranules for easy dissolution.
Packs of 500 g.



FURTHER INFORMATION:

