

LAFAZYM PRESS

Purified pectolytic enzyme preparation for optimising pressing and extraction of aroma precursors during the production of fruity white or rosé wines. Product in accordance with the International Oenological Codex, with the Food Chemical Codex V (FCC) and the Joint FAO/WHO Expert Committee on Food Additives (JEFCA). Natural product, GMO-free, no added preservatives

SPECIFICATIONS

- Simplifies extraction of aromas and their precursors.
- Improves free run juice and first pressing yields.
- Improves pressing management :
 - Pressing at low pressures and shorter cycles
 - Less trituration of skins and seeds (limits phenolic compound extraction, juice oxidation and pH variations)
- Effective at low temperatures and for short contact times (option at skin contact).

OENOLOGICAL APPLICATIONS

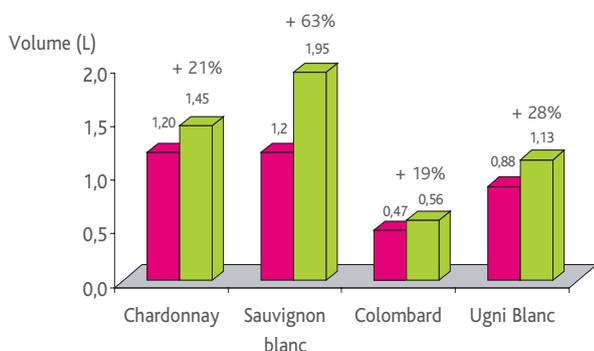
- On white and rosé grape varieties for producing aromatic wines.
- Facilitates cellar flow management during harvests.

EXPERIMENTAL RESULTS

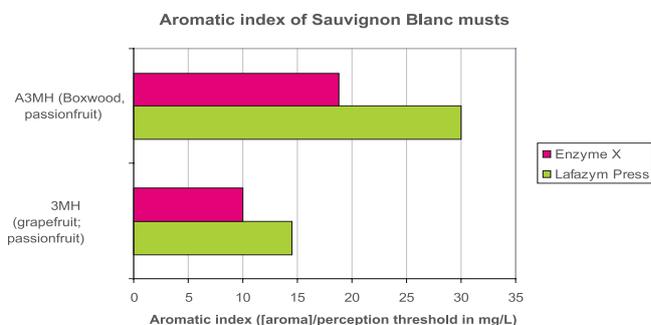
• **LAFAZYM PRESS allows for pressing yields and quality juice extraction to be increased** at low pressures. Used at pressing, **LAFAZYM PRESS** decreases must turbidity and thus improves all subsequent operations (clarification, refrigeration, fermentation management, fining, filtration) and reduces the use of settling enzymes.

• **LAFAZYM PRESS conserves aromatic freshness** and enables a higher quantity of aromatic compounds to be extracted.

3-mercaptohexan-1-ol thiol type aroma precursors are 50% localised in the skins.



■ Control ■ Lafazym Press



LAFFORT

l'œnologie par nature

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- **LAFAZYM PRESS** is to be used as early as possible before pressing (directly on the grapes after crushing or during press filling).
- Bentonite: The enzymes are irreversibly inactivated by bentonite. Any bentonite treatment must always be carried out after the completion of enzyme activity or after the bentonite is eliminated.
- SO₂: **LAFAZYM PRESS** is not sensitive to normal SO₂ doses (<300 mg/L) but it is recommended not to put the enzymes and sulphurous solutions in direct contact.
- The preparations are generally active at temperatures from 5°C to 60°C at a wine pH of 2.9 to >4.0.

DOSAGE

The dose is to be altered according to the must (i.e. ease of clarification), the turbidity desired and to the state of sanitation of the harvest.

White: 2 to 3 g/100 kg of harvest.

Infected harvest: refer to technical file on infected harvest vinification. In the case of infected harvests, it is recommended to add Extralyse which enables Botrytis glucans to be degraded, thus avoiding clarification and clogging difficulties.

Pressing rosé and press juice: 2 to 5 g/100 kg of harvest.

For the production of « rosés de saignée » or maceration rosés, refer to the product data sheet Lafase Fruit.

To simplify dosage, a measuring scoop is available free of charge on request from your stockist. One level scoop corresponds to 10 g of microgranular preparation.

IMPLEMENTATION

- 1- Dissolve **LAFAZYM PRESS** in 10 times its weight in water, must or wine. The product dissolves immediately at room temperature;
- 2- Incorporate at maceration (as early as possible) using an **OENODOSEUR**, a dosing pump or a drip for improved homogenisation. Otherwise, carry out light homogenisation.

Safe practice: refer to the product safety sheet.

STORAGE

In original, sealed packaging. Use within the specified use by date.

LAFAZYM PRESS is a microgranular preparation ensuring the stability of different activities over time. Once diluted, the chilled preparation can be used in the following 6 to 8 hours.

Specific conditions: refer to the technical data sheet.

PACKAGING

100 g box - 1 kg box (10 x 100 g) - 10 kg box (10 x 1 kg).
500 g box - 5 kg box (10 x 500 g).

