



# ENZYMES

## NATURAL ACCELERATORS

Naturally present in all living systems, enzymes are **high-precision catalysts**. They facilitate and accelerate reactions with complete retention of the qualitative integrity of grapes and wine. Purification guarantees certain **LAFFORT** enzymes genuine adaptation to oenological usage.

## RED WINES

■ Cinnamyl esterase purification (avoids volatile phenol formation)

● Anthocyanase purification (limits colour loss)

### Maceration

#### Lafase HE Grand Cru ■ ●

- Specific for traditional macerations (with or without pre-fermentative maceration) for producing structured wines designed for cellaring, rich in colouring matter and elegant tannins.
- Encourages extraction of more stable phenolic compounds (more polymerized anthocyanins and tannins) and increases ageing potential.



100 g  
500 g

#### Lafase Fruit ■ ●

- For producing fruity, colourful and rounded wines, which are intended for early consumption.
- Specific for short macerations with or without cold pre-fermentative maceration, enabling gentle extraction of phenolic compounds and limiting mechanical actions.



100 g  
500 g

#### Optizym

- Versatile preparation used in extraction and clarification for large volume vinification.



2,5 kg  
5 kg

### Clarification

#### Filtrozym

- Pectinase and  $\beta$ -(1-3;1-6) glucanase preparation, specific for fining and filtration in wines with a high colloid content (pectins and glucans).
- Improves the action of fining agents.
- Improves filterability.



100 g

#### Lafase Thermo ■ ●

- Specifically formulated for clarifying juices derived from thermal treatment (Flash-détente, thermovinification...).
- Enables reconstruction of the natural enzyme pool which has been degraded by heat, and efficiently hydrolyses pectins.
- Use on cooled ( $<50^{\circ}\text{C}$ ) juices.



500 g

# WHITE WINES

■ Cinnamyl esterase purification (avoids volatile phenol formation)

## Pressing

### Lafazym Press

- Optimises pressing by increasing free-run juice yields (white and rosé) and by decreasing the length of time and the number of pressing cycles.
- Encourages aroma and precursor extraction. Use directly on the grapes during press filling.



100 g  
500 g

## Skin extraction

### Lafazym Extract

- Specific for skin contact extraction in white wines at low temperatures for facilitating aromatic precursor and varietal aroma extraction.
- Allows for reduced maceration times.



100 g  
500 g

## Clarification

### Lafazym CL

- Contributes to aromatic delicacy by limiting vinyl-phenol production.
- Fast must settling and improved lees settling.
- Wine clarification.



100 g  
500 g

### Optizym

- Versatile preparation used in extraction and clarification for large volume vinification. Can be used directly on the juice or in the press.



2,5 kg  
5 kg

## Ageing

### Lafazym Arom

- Pectinase preparation with high  $\beta$ -glucosidase activity, revealing terpene-type aromas for producing aromatic white wines (Muscat, Riesling, Gewürztraminer, Chenin, etc.).



100 g

# ALL WINE

■ Cinnamyl esterase purification (avoids volatile phenol formation)

## End of AF and ageing

### Extralysé

- Pectinase and  $\beta$ -(1-3;1-6) glucanase preparation, specific for maturation on lees.
- Accelerates extraction during yeast autolysis and releases larger quantities of molecules derived from the yeast which provide roundness and suppleness in wines.
- Enables the quantity of microorganisms in suspension to be reduced during maturation.
- Improves filterability.



100 g  
500 g

### Filtrozym

- Pectinase and  $\beta$ -(1-3;1-6) glucanase preparation, specific for fining and filtration in wines with a high colloid content (pectins and glucans).
- Improves the action of fining agents.
- Improves filterability.



100 g



**LAFFORT**  
*l'œnologie par nature*