

LAFAZYM EXTRACT

Purified pectolytic enzyme preparation, specifically for cold pellicular maceration during white wine vinification. Developed for extracting aroma precursors and varietal aromas for the production of highly aromatic, fruity white wines. Product in accordance with the International Œnological 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

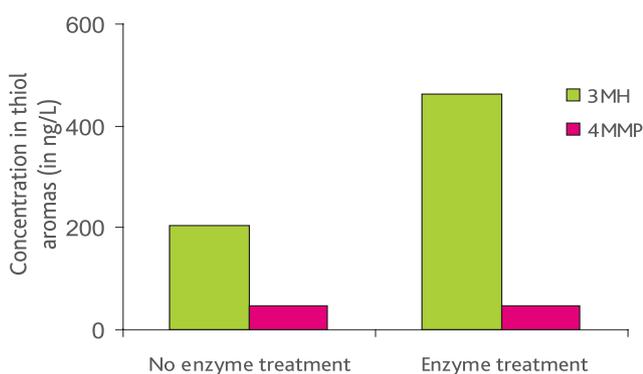
- Improves extraction of varietal aromas and aroma precursors from skins and pulp.
- Favours extraction of certain molecules which play a role in the structure and ageing capacity of dry white wines.
- Reduces pellicular maceration time (optimisation of production costs).
- Optimises subsequent operations: pressing, must settling, filtration.

ŒNOLOGICAL APPLICATIONS

- Cold pellicular maceration on healthy, perfectly ripe white grapes, for extracting varietal aromas and their precursors.
- Simplifies cellar flow management during harvest.

EXPERIMENTAL RESULTS

- The use of **LAFAZYM EXTRACT** leads to, for grape varieties containing thiol aromas, an increase of 3MH content in the wines (aromatic precursors located 50% in the skins). The 4MMP content is not influenced (precursors located 80% in the juice, hence no gain from skin extraction).



Volatile thiols analysed:

3MH: 3-mercaptohexan-1-ol – aroma specific to white Sauvignon wines (grapefruit and passion fruit)

4MMP: 4-methyl-4-mercaptopentan-2-one – aroma specific to white Sauvignon wines (boxwood and broom).

PROTOCOL FOR USE

ENOLOGICAL CONDITIONS

- **LAFAZYM EXTRACT** is to be used after crushing before to fill up the tank (or press)..
- 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 EXTRACT** 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.

IMPLEMENTATION

1- Dissolve **LAFAZYM EXTRACT** 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 EXTRACT 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.

DOSAGE

Alter the dosage in relation to the skin quality (and thickness), maturity and to the state of sanitation of the harvest.

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

Infected harvest: refer to the technical file on infected harvest vinification. For infected harvests it is strongly advised not to carry out pellicular maceration, due to the risk of extracting Botrytis oxidases which are highly harmful to dry white wine aromas.

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.

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).

