

OPTIZYM

Multifunctional pectolytic enzyme preparation for the extraction of phenolic compounds and clarification of generic 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

OPTIZYM is specially formulated to assist the vinification of large volume wine production.

- Reduces maceration times by 25 to 30%.
- Improves free-run and first press juice yields (from 5 to 25% on average).
- Facilitates juice clarification (press and free-run).
- Enables the pressings to be clarified and improves wine filterability.

ŒNOLOGICAL APPLICATIONS

- Specific product for vinification of white and red wines destined for rapid consumption, and « primeur » style wines.
- **OPTIZYM** enables red juices derived from thermal treatment (Flash-detente, thermovinification) to be clarified, by reconstituting the enzymes of the grape which are destroyed by heating

PROTOCOL FOR USE

ŒNOLOGICAL CONDITIONS

- For white vinification, it is possible to add **OPTIZYM** directly to the grapes at vatting.
- Bentonite: Enzymes are irreversibly deactivated by bentonite. A potential bentonite treatment must always be carried out after enzyme action or once the bentonite has been eliminated.
- SO₂: not sensitive to normal doses of SO₂ (<300 mg/L) but it is recommended not to put the enzymes and sulphurous solutions in direct contact.
- The use of enzymes allows mechanical actions to be reduced (cap punching, tank transfer, pumping over) thus avoiding excessive mechanical degradation and extraction of molecules which present herbaceous aromas and vegetal tastes.

DOSAGE

The dose is to be adapted according to the pectin load and to the state of health of the harvest.

Red:

Maceration : 2 to 4 g/100 kg of grapes.

Clarification : 2 to 3 g/hL.

Thermovinification: 3 to 5 g/hL on cooled must (temperature < 50°C).

White:

Maceration : 2 to 3 g/100 kg of grapes.

Clarification : 2 to 3 g/hL.



LAFFORT

L'œnologie par nature

IMPLEMENTATION

1- Dissolve **OPTIZYM** in 10 times its weight in water, must or must. The product dissolves immediately at room temperature, then;

2- Incorporate using an OENODOSEUR®, a dosing pump or a drip for improved homogenisation. Otherwise, carry out homogenisation.

Safe practice: refer to the product safety sheet.

STORAGE

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

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

Specific conditions: refer to the technical data sheet.

PACKAGING

5 kg or 2,5 kg recyclable plastic pail.

