



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 β -(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 °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 β -glucosidase activity, revealing terpene-type aromas for producing aromatic white wines (Muscat, Riesling, Gewürtztraminer, Chenin, etc.).



100 g

ALL WINE

■ Cinnamyl esterase purification (avoids volatile phenol formation)

End of AF and ageing

Extralysse

- Pectinase and β -(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 β -(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