

LAFASE® FRUIT

Purified pectolytic enzyme preparation for the production of fruity, colourful and round red wines intended for rapid marketing - 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

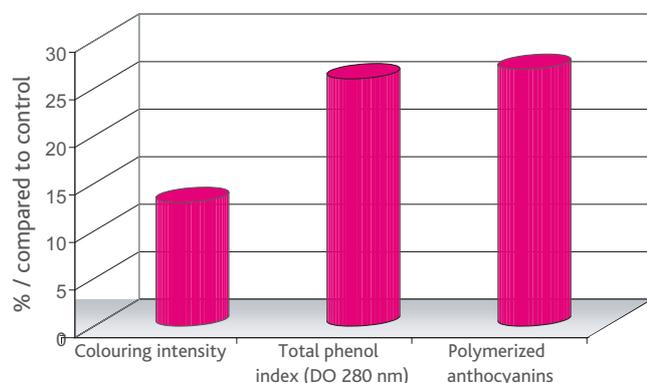
- Optimises aroma precursor extraction, colour extraction and favours gentle extraction of pellicular compounds (silky tannins).
- Limits the time requirement for, or even replaces totally cold pre-fermentation maceration (CPM).
- Reduces production costs and simplifies tank management.
- Improves free-run yields (+5 to 15% on average), clarification, pressing and filterability.

ŒNOLOGICAL APPLICATIONS

- Production of fruity, fresh red wines.
- Production of «rosé de saignée» wines.
- Favours extraction of phenolic compounds in the aqueous phase, during maceration, including during CPM.
- Simplifies cellar logistics management during harvest.

EXPERIMENTAL RESULTS

- Cold pre-fermentation maceration: the use of **LAFASE® FRUIT** allows for faster and more extensive extraction of phenolics compounds (+5 to 20% on average) and in particular anthocyanins which have a higher level of polymerization and are thus more stable compared with cold pre-fermentation maceration (CPM) alone. Also, anthocyanin purification brings about improved colour conservation.



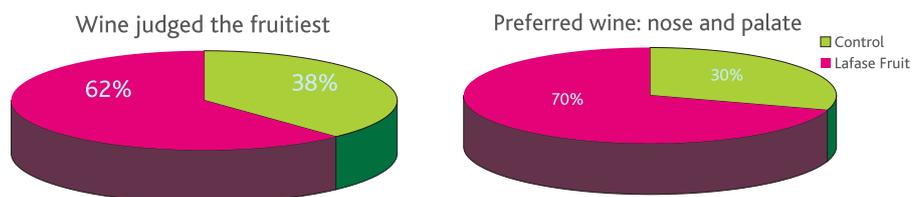
Optimisation of extraction by LAFASE® FRUIT (4 g/100kg) compared with non-enzyme treated CPM control



LAFFORT

L'œnologie par nature

- Vinification with LAFASE® FRUIT allows fruitier wines (fresh fruit notes) and rounder wines to be produced compared with cold pre-fermentation maceration alone (Vinitech Tasting 2006, 87 tasters).



PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Results obtained with LAFASE® FRUIT are optimised by the implementation of an appropriate vinification procedure: aromatic grape varieties, short macerations, yeasting during maceration (before CPM), controlled fermentation temperature (25-26°C), rapid running off etc.
- 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: LAFASE® FRUIT 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 LAFASE® FRUIT 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.

LAFASE® FRUIT 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 (thickness), to phenolic maturity and the state of sanitation of the harvest.

- **Red:** 3 to 5 g/100 kg of harvest.
Under-ripe or thick skins: 4 to 5 g/100 kg of harvest
Optimal maturity or thin skins: 3 to 4 g/100 kg
Infected harvest: 5 g/100 kg (to be incorporated after fermentation has started): *refer to technical file on altered harvest vinification.*
- **Rosé:**
 - maceration: 3 to 4 g/100 kg of harvest.
 - pressing: cheek Product data sheet LAFAZYM® PRESS.

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).

