

MYZYM ELEVAGE™

ENZYMATIC PREPARATIONS

Enhancing richness and aromas by accelerated autolysis of yeasts

↓ OENOLOGICAL APPLICATIONS

MYZYM ELEVAGE™ is a concentrated glucanase beta activity [1.3-1.6] preparation, whose activity helps free yeast cell wall compounds, responsible for roundness and savours.

MYZYM ELEVAGE™ enhances the quality of the structure of wines by providing mouthfeel body and sweetness, while reducing the elevage period on lees.

Finally, **MYZYM ELEVAGE™** reduces the viscosity of wines and enhances filterability.

↓ CHARACTERISTICS

- Origin: concentrated and purified extracts from different strains of *Aspergillus niger* and *Trichoderma harzianum*.
- Main enzymatic activities: glucanase beta activity [1.3-1.6]. Contains secondary pectolytic activities making it possible to hydrolyse branched pectic regions.
- Cinnamoyl esterase activity: not detectable.
- Form: perfectly soluble micro-granules.

↓ DOSE RATE

- 1 to 3 g/hL

↓ INSTRUCTIONS FOR USE

Place in suspension in 10 times its weight of cold water. Stir into the wine and homogenise by pumping over.

Precautions for use: adding during the initial stirring at the end of alcoholic fermentation will ensure that it benefits from optimum temperature.

↓ PACKAGING AND STORAGE

- In 100 g boxes.

To be stored in a dry, well-ventilated, odourless place, at temperatures of between 5 and 25°C. Once opened, the product must be used rapidly. After preparation, use within the day.