

MYZYM AROMA™

ENZYMATIC PREPARATIONS

Bringing out aromas from precursors

↓ OENOLOGICAL APPLICATIONS

MYZYM AROMA™ is a formulation developed to obtain more aromatic white wines. It has many glycosidic activities, in particular beta-glucosidase.

MYZYM AROMA™ makes it possible to obtain wines that are richer in aromatic terpenes, by hydrolysing their glycosylated precursors into aromas. Its pectolytic activity also facilitates sedimentation of wines.

↓ CHARACTERISTICS

- Origin: concentrated and purified extracts from different strains of *Aspergillus niger*.
- Main enzymatic activities: pectinases. Contains strong quantities of glycosidase secondary activities.
- Cinnamoyl esterase activity: moderate, with no impact when used after alcoholic and malolactic fermentations.

↓ DOSE RATE

- 2 to 5 g/hL

↓ INSTRUCTIONS FOR USE

Place in suspension in 10 times its weight of cold water. Mix until it dissolves completely. Stir in after alcoholic fermentation (and after malolactic fermentation if so desired).

Check the wine for perfect homogeneity by completely mixing volume by pumping over.

Monitor the evolution of free SO₂ throughout the process and readjust if required. After obtaining the organoleptic result, stop the enzymatic activity by fining with a low dosage of bentonite (10 g/hL).

↓ 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.