

MYZYM EXTRACT™

ENZYMATIC PREPARATIONS

Colour extraction and heightened structure.

↓ ŒNOLOGICAL APPLICATIONS

MYZYM EXTRACT™ is a preparation of pectolytic enzymes and complementary activities which accelerate breakdown of the cell walls that make up the grape berry.

MYZYM EXTRACT™ is suitable for producing wines from mature black grapes with low extractability. This increases the yield of free-run wine, as well as improving the colour (more intense and purplish hue) and enhancing tannic structure.

MYZYM EXTRACT™ reduces the frequency and intensity of mechanical actions and the risks of crushing.

↓ CHARACTERISTICS

- Origin: purified extracts from different strains from *Aspergillus niger*.
- Main enzymatic composition: polygalacturonases, pectinesterases and pectin lyases. Contains hemicellulase and cellulase activities facilitating fragilization of the grape berry.
- Cinnamoyl esterase activity: not detectable.
- Aspect: perfectly soluble micro-granules.

↓ DOSE RATE

- 2 to 3 g/100 kg of harvest or 2 to 3 g/hL.

↓ INSTRUCTIONS FOR USE

Place in suspension in 10 times its weight of cold water. Mix until it dissolves completely. Stir in as soon as possible: in the receiving hopper, during vatting or in the juice.

Use a drip system, a metering pump or another dispersion system which will bring about perfect homogeneity in the harvest or the juice. After incorporating in the juice, homogenize thoroughly by pumping over.

Do not treat with bentonite when using enzymes.

↓ PACKAGING AND STORAGE

- In boxes of 100 g, 250 g, 1 kg and 10 kg.

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