

MYZYM MPF™

ENZYMATIC PREPARATIONS

Extraction of colour and aromatic precursors in cold maceration.

➤ OENOLOGICAL APPLICATIONS

In red wines, cold pre-fermentation maceration (MPF) takes place in aqueous phase, thereby fostering colour extraction while limiting the amount of tannins. As with skin maceration in white grapes, MPF is also often implemented to enhance aromas, fostering the extraction of aromatic precursor compounds.

These phenomena are sometimes too slow to have optimum effects. **MYZYM MPF™** is an enzymatic preparation that is highly concentrated in pectolytic and secondary activities to compensate the reduction in enzymatic activity due to low temperatures of use.

For red winemaking, used during maceration, **MYZYM MPF™** fosters rapid extraction of anthocyanins and enhances aromatic potential.

For white winemaking, **MYZYM MPF™** improves the extraction of aromatic precursor compounds in skin maceration.

➤ CHARACTERISTICS

- Origin: concentrated and purified extracts from different strains of *Aspergillus niger*.
- Main enzymatic activities: polygalacturonases, pectinesterases and pectin lyases. Contains secondary pectolytic activities making it possible to hydrolyse branched pectic regions, as well as hemicellulase and cellulase activities facilitating fragilization of the grape berry.
- Cinnamoyl esterase activity: not detectable, therefore preserving the aromatic freshness of white and rosé wines.
- Aspect: perfectly soluble micro-granules.

➤ DOSE RATE

- 1 to 3 g/100 kg of harvest or 1 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 and 1 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.