

# MYZYM READY EXTRACTION™

## ENZYMES

Liquid macerative enzyme with high colour extraction properties

### ↓ OENOLOGICAL APPLICATIONS

**MYZYM READY EXTRACTION™** enables the rapid extraction of anthocyanins from the skin during maceration. The wines obtained are more complex, highly coloured, and the tannic structure provides good ageing properties.

**MYZYM READY EXTRACTION™** contributes rapidly and significantly to the extraction and stabilisation of colour during the maceration phase.

Thanks to the action of the polysaccharides obtained from the pectins that it hydrolyses, it boosts the coating of the structure.

On less rich grapes, **MYZYM READY EXTRACTION™** allows a significant gain in colour and tannins, while limiting the crushing and mechanical work necessary for their extraction. The ratio of free-run juice to press wine is improved, contributing to the overall quality of the wine obtained: more volume on the pallet, more colour, more structure and less astringency.

### ↓ CHARACTERISTICS

- Origin: purified extracts from different strains of *Aspergillus niger*.
- Main enzymatic properties: polygalacturonases, pectinesterases and pectinolyases. Contains secondary pectolytic properties for the hydrolysis of branched pectic regions, as well as hemi-cellulase and cellulase properties to facilitate the embrittlement of the grape berry.
- Cinnamylesterase properties: not detectable.
- Form: liquid

### ↓ DOSAGE

- 1 to 2 mL/100 kg of grapes, or 1 to 2 mL/hL.

### ↓ IMPLEMENTATION

Dilute with 10 units of water. Incorporate as early as possible in the process.

Use a drip system, dosing pump or other dispersion system to ensure perfect homogeneity in the grapes or must. After incorporation into the must, homogenise by pumping over.

Do not treat with bentonite during the enzymatic process.

### ↓ PACKAGING AND STORAGE

- 500 mL, 10 L

Store in a dry, well-ventilated, odour-free area at a temperature between 2 and 4°C. Once opened or stored at room temperature, the product must be used quickly.