

MYZYM READY PRESS™

ENZYMATIC PREPARATIONS

Liquid preparation of enzymes for maceration and direct-pressing of harvests for producing white and rosé wines.

↓ OENOLOGICAL APPLICATIONS

MYZYM READY PRESS™ optimises press filling (in particular if a buffer tank is used) and increases juice yield. It helps reduce pressing cycles, facilitate free-run juice and obtain drier juice.

MYZYM READY PRESS™ limits phenolic extraction during pressing and helps increase extraction of aroma precursors and control aromatic profiles.

↓ CHARACTERISTICS

- Origin: purified extracts of different strains of *Aspergillus niger*.
- Main enzymatic activities: polygalacturonases, pectinesterases, pectinolyases and hemi-cellulases.
- Cinnamoyl esterase activity: undetectable, which means that the aromatic freshness of white and rosé wines is preserved.
- Aspect: liquid.

↓ DOSE RATE

- 2 to 3 mL/hL

↓ INSTRUCTIONS FOR USE

Dilute in 10 times its volume in water. Incorporate as soon as possible in the process.

Use a drip system, a metering pump or another dispersion system which ensures perfect homogeneity in the harvest.

Do not treat with bentonite when using enzymes.

↓ PACKAGING AND STORAGE

- In 1 L and 20 L cans.

To be stored in a dry, well-ventilated, odourless place, at temperatures of between 4 and 8°C. Once opened, the product juice be used quickly.