

# MYZYM ULTRA EXTRACT™

## ENZYMATIC PREPARATIONS

Extracting colour and enhancing structure in difficult conditions.

### ➤ OENOLOGICAL APPLICATIONS

**MYZYM ULTRA EXTRACT™** is a preparation of pectolytic enzymes with highly-concentrated complementary activities that considerably accelerate the breakdown of cell walls in grape berries.

Its broad and active spectrum makes **MYZYM ULTRA EXTRACT™** the ideal enzymatic formulation for producing wines from high-potential black grapes. On this type of harvest, it stabilises colour quickly and concentrates the structure, while at the same time enclosing it through the action of polysaccharides from hydrolysed pectins.

On grapes that are not as rich, **MYZYM ULTRA EXTRACT™** significantly enhances colour and tannins, while at the same time limiting the crushing and mechanical work needed to extract them. The free-run/press wine ratio is thus improved, contributing to the overall quality of the wine obtained: more body, more colour, more structure but less astringency.

### ➤ CHARACTERISTICS

- Origin: concentrated and purified extracts of different strains of *Aspergillus niger*.
- Main enzymatic composition: polygalacturonases, pectinesterases and pectinolyases. Has secondary pectolytic activities making it possible to hydrolyse branched pectic regions as well as hemi-cellulase and cellulase activities facilitating fragilisation of grape berries.
- Cinnamoyl esterase activity: undetectable.
- Aspect: perfectly soluble micro-granules.

### ➤ DOSE RATE

- 1 to 2 g/100 kg of harvests or 1 to 2 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 ensures perfect homogeneity in the harvest or the juice. After incorporating in the juice, homogenise by pumping over.

Do not treat with bentonite when using enzymes.

### ➤ PACKAGING AND STORAGE

- In 100g and 250g 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 quickly. After preparation, use within the day.