



SPECIAL ENZYME FORMULATION FOR ENHANCING THE SKIN CONTACT MACERATION OF WHITE GRAPES



DESCRIPTION AND APPLICATION

LALLZYME CUVÉE BLANC™ is a microgranulated enzyme preparation, obtained from *Aspergillus niger*, for skin contact maceration of white grapes.

It contains high pectinases activities, a balanced combination of pectin lyase, pectin methyl-esterase and polygalacturonase. It also contains glycosidase activities, able to help the release of aglycone from aroma precursors.

The macerative activities are very low in order to prevent the extraction of polyphenols and other unwanted compounds from the grape skin.

LALLZYME CUVÉE BLANC™ is added during skin maceration of white grapes for increasing the extraction of aroma precursors (thiols, terpenes, norisoprenoides) and for enhancing the aroma revelation.

LALLZYME CUVÉE BLANC™ also allows a better and easier juice extraction in the press. This contributes to the overall increase of juice quality. The juice is generally completely depectinised and can be easily settled.

Wine will be richer in aroma precursors and aroma complexity, with an enhanced expression of the grape variety.

LALLZYME CUVÉE BLANC™ MAIN BENEFITS

VERY EFFICIENT AND FAST SKIN CONTACT MACERATION

INCREASE OF AROMA COMPLEXITY

ENHANCE THE GRAPE VARIETAL EXPRESSION



INSTRUCTION FOR USE

For best results, add LALLZYME CUVÉE BLANC™ as soon as possible at the beginning of the skin contact maceration.

It is suggested to avoid skin maceration of contaminated grapes (i.e. botrytized grapes).

For better mixing, suspend the enzyme preparation in 20 times its weight with juice

Low temperature tolerance at 8°C (46°F); the temperature influences the dosage of the enzyme and the treatment time



DOSAGE

- ✓ **1.5-2.0 g/100 kg of grapes for standard conditions, at temperatures above 10°C (50°F)**
- ✓ **2.0-2.5 g/100 kg for lower temperatures between 8 to 10°C (46 - 50°F)**



NOTE

The enzyme activity is not affected by normal SO₂ additions.

Since LALLZYME CUVÉE BLANC™ is a protein, do not use bentonite during enzyme treatment.

A pectin test may be used to check any residual pectin after treatment.



PACKAGING

**Plastic jars
of 100 g**



STORAGE

**Store LALLZYME CUVÉE BLANC™ in a cool and dry place,
preferably between 5 and 15°C (41-59°F).**

LALLZYME CUVÉE BLANC™ is a Lallemand recipe, formulated based on the results of research and trials performed by Lallemand and its research institute partners, in compliance with the most complete current legislation.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product

