



LALLZYME CUVÉE ROUGE™

Special enzyme formulation for a high performing prefermentative maceration/cold soak of red grapes

DESCRIPTION

LALLZYME CUVÉE ROUGE™ is a microgranulated enzyme preparation, obtained from *Aspergillus niger*, for prefermentative maceration of red grapes.

Due to its optimal balance of pectinase and side activities, it is able to increase the overall quality and balance of premium red wines.



BENEFITS & RESULTS

LALLZYME CUVÉE ROUGE™ contains high pectinase activities; it's a combination of pectin lyase, pectin methyl-esterase, polygalacturonase and pectinases active on side chains. The enzyme preparation also contains macerative activities as hemicellulases, able to extract aroma precursors (thiols, terpenes, norisoprenoids) and polysaccharides responsible for complexity and longevity.

To complete the formulation, glycosidase activities allow the partial release of aromas from their odorless precursors, resulting in increased aroma perception.

LALLZYME CUVÉE ROUGE™ is added during prefermentative maceration / cold soaking of red grapes.

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



PROPERTIES

- Reduces length of red grapes prefermentative maceration.
- Increase of aroma complexity.
- Increase of color and polysaccharide extraction.

INSTRUCTIONS FOR OENOLOGICAL USE

Dosage: 2.0-2.5 g/100 kg of grapes for standard conditions, at temperature above 15°C (59°F).
2.5-3.0 g/100 kg for lower temperature, in any case above 10 to 15°C (50 - 59°F).

The time of the treatment is normally between 3 and 5 days.

For best results, add LALLZYME CUVÉE ROUGE™ as soon as possible at the beginning of the prefermentative maceration.

It's suggested to avoid skin maceration in highly contaminated grapes (i.e. botrytized grapes) and unripe grapes.

For better mixing, suspend the enzyme preparation in 10 times its weight with must.

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

+ NOTES

The enzyme activity is not affected by normal SO₂ additions.

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

PACKAGING AND STORAGE

- Plastic boxes of 100 g.
- Store LALLZYME CUVÉE ROUGE™ in a cool and dry place, preferably between 5 and 15°C (41-59°F), in the original sealed packaging.

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. April 2022

LALLZYME CUVÉE ROUGE™ 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.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original by culture

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