



SPECIAL ENZYME FORMULATION FOR A HIGH PERFORMING PREFERMENTATIVE MACERATION/COLD SOAK OF RED GRAPES



DESCRIPTION AND APPLICATION

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.

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.

LALLZYME CUVÉE ROUGE™ MAIN BENEFITS

REDUCES LENGTH OF RED GRAPES PREFERMENTATIVE MACERATION

INCREASE OF AROMA COMPLEXITY

INCREASE OF COLOR AND POLYSACCHARIDE EXTRACTION



INSTRUCTION FOR USE

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 20 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.



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.



NOTE

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

Plastic jars
of 100 g



STORAGE

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

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.

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