



APPLICATION Pre-fermentative maceration of red grapes.

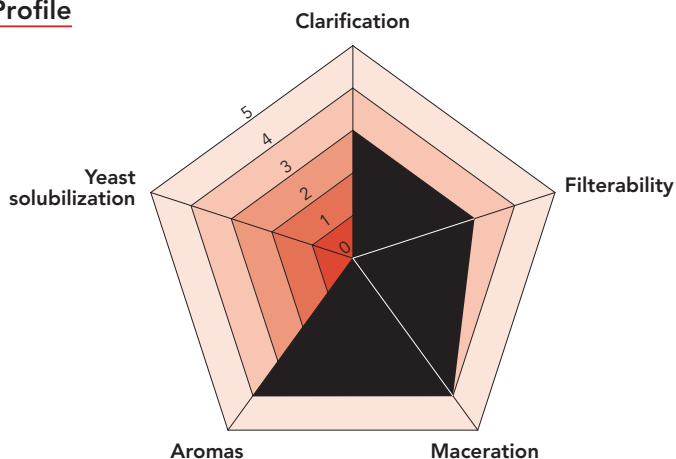
DESCRIPTION High concentration of pectinase with optimal balance of beta-glucosidase and specific side activities. Origin : *Aspergillus niger*.

ACTIVITY AND MODE OF ACTION

LALLZYME Cuvée Rouge is a specific enzymatic preparation presenting an optimal balance of pectinase and side activities for pre-fermentative maceration in red winemaking.

LALLZYME Cuvée Rouge enhances the releasing of polysaccharides and aromatic precursors from grape berry cell walls.

LALLZYME Cuvée-Rouge Performance Profile



DOSAGE

Application	Parameters (temperature/time)	Recommended dosage (g/100 kg)
Skin pre-fermentative maceration	15-25°C / 2-6 days	2-3 g
Skin cold soak maceration	<12°C / 2-6 days	2-3 g

Dilute the enzyme in an adequate amount (avg. 1 in 100) of water or grape must to allow an even distribution in the whole quantity of juice or wine.

PACKAGING, STORAGE AND HANDLING

- LALLZYME Cuvée Rouge is available in 100 g sealed plastic jars, supplied in 10 kg cartons (10 x (10 x 100 g)).
- Sealed containers may be stored in a dry place at room temperature. Refer to bottom label of containers for expiry date.
- Direct skin contact and dust formation should be avoided. Enzymes may cause sensitization by inhalation. For further details, please refer to LALLZYME Cuvée Rouge Material Safety Data Sheet (MSDS).