



## BALANCED PECTOLYTIC ENZYME FOR RED MACERATION, FOR FRESH AND FRUIT FORWARD RED WINES



### DESCRIPTION AND APPLICATION

LALLZYME EX™ is a microgranulated enzyme preparation, obtained from *Aspergillus niger*, for red grapes maceration.

It contains pectinases activities very active on linear pectin chains and several macerating hemicellulase activities in well balanced proportion.

The special combination of all the activities allows a very balanced action of the enzyme for all grape varieties. It respects the aroma precursors and helps their release from skin cell walls.

The effect of hemicellulases activities in their special combination and concentration allows an effective extraction of color and tannins without having an excessive skin breakdown.

The use of LALLZYME EX™ actively contribute to the production of fruit forward, fresh and color stable red wines, with balanced tannins for the production of fresh, young, easy to drink red wines.

LALLZYME EX™ is the ideal enzyme preparation when the harvested grapes to be processed have an unbalanced polyphenol maturity due to its non-aggressive macerating activities.

### LALLZYME EX™ MAIN BENEFITS

COLOR AND POLYPHENOLS EXTRACTION UNDER SHORTER LENGTH MACERATIONS

SELECTIVE EXTRACTION OF POLYPHENOLS FOR FRESH FRUIT ORIENTED RED WINES

GOOD COLOR AND AROMA PRECURSORS RELEASE AND STABILIZATION



## INSTRUCTION FOR USE

For best results, add LALLZYME EX™ as soon as possible during the filling of the maceration tank.

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

Low temperature tolerance at 12°C (53°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 temperatures above 20°C
- ✓ 2.5-3.0 g/100 kg for lower temperatures



### NOTE

The enzyme activity is not affected by normal SO<sub>2</sub> additions.  
Since LALLZYME EX™ is a protein, don't use bentonite during enzyme treatment.  
A pectin test may be used to check for any residual pectin after treatment.



### PACKAGING

Plastic jars  
of 100 g



### STORAGE

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

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

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