



## HIGH ACTIVITY MACERATIVE ENZYME FOR MACERATION OF RED GRAPES, FOR STRUCTURED PREMIUM WINES



### DESCRIPTION AND APPLICATION

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

This enzyme contains highly active pectinases that work on linear pectin chains and hemicellulase and cellulase complex macerating activities.

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

The effect of hemicellulases and cellulase activities in their special combination and high concentration allows an effective, intense extraction of color and tannins without having an excessive skin breakdown. In this way, the maceration is balanced, intense and never excessive.

The use of LALLZYME EX-V™ contributes to the production of highly colored, structured red wines with complex tannins for the production of high quality red wines with longevity.

### LALLZYME EX-V™ MAIN BENEFITS

COLOR AND POLYPHENOLS EXTRACTION IN EXTENDED MACERATIONS

INTENSE EXTRACTION OF COLOR AND POLYPHENOLS FOR HIGHER END STRUCTURED RED WINES

OPTIMAL EXTRACTION OF GRAPE POLYSACCHARIDES FOR MORE COMPLEXITY



## INSTRUCTION FOR USE

For best results, add LALLZYME EX-V™ as soon as possible during the filling of 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

- ✓ 1.5-2.0 g/100 kg of grapes for standard conditions, at temperatures above 20°C (68°F)
- ✓ 2.0-3.0 g/100 kg for lower temperatures



### NOTE

The enzyme activity is not affected by normal SO<sub>2</sub> additions.  
Since LALLZYME EX-V™ 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-V™ in a cool and dry place,  
preferably between 5 and 15°C (41 - 59°F).

LALLZYME EX-V™ 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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