

For fast color extraction and clarification

Endozym Contact[®] Pelliculaire

For red wine
clarification

Facilitates the dissolution of anthocyanins and improves tannin extraction from skins, contributing to color stabilization. This pectolytic enzyme pool with natural secondary hemicellulasic activity, speeds up the extraction of anthocyan in color, decreases maceration time, thus preventing the extraction of bitter tannins.

● DOSAGE AND DIRECTIONS FOR USE

For color extraction add 20 - 40 grams per ton. Macerate for 5-10 hrs. then the juice can be separated from the solid parts and vinified off-skins.

When vinifying grapes which have undergone carbonic maceration, the addition of 2 g/hL of **ENDOZYM[®] CONTACT PELLICULAIRE** drastically reduces contact time with skins. Instead of the 48 hours usually necessary for the extraction of the desired color. The results are finer nouveaux wines, more brilliant color, more aromatic and softer wine.

● COMPOSITION

Pectolytic enzyme based on concentrated pectinase (UP/g 3.690 – FDU 20°C 3.080). For enological use. In accordance with EC regulations. Product not derived from GMO.

● PACKAGING

Boxes of 8 x 500 gram vacuum sealed cans.

Endozym ICS 10[®] Rouge

For fast color
extraction

ENDOZYM[®] ICS 10 ROUGE comes in the form of a superconcentrated liquid. Thanks to the collateral Cellulasic, Poligalacturonasic and Emicellulasic activities that characterize this product, it rapidly penetrates the cellular skin walls, enabling color extraction. Wines will be more structured and complex, while the pomace treated with this enzyme displays a higher permeability and increases the free-run juice quality and quantity.

● DOSAGE AND DIRECTIONS FOR USE

One box contains two bottles of 100 ml each, average dosage rate is 1 ml per ton. The extremely low dosage, varies according to the grapes to be treated. The product should be diluted in 20-30 parts of sulphur-free must or in demineralized water. Higher doses must be reserved for cultivars or vintages for which the extraction of color might be particularly difficult.

● COMPOSITION

Pectolytic enzyme not derived from GMO. UP/g 36.500; FDU 20°C 30.500. For enological use. In accordance with EC regulations.

● PACKAGING

2 x 100 ml blister packs.