

EXPERZYME V

Vintage-FCE

DESCRIPTION

ExperZyme V is an enzymatic, microgranular, highly concentrated preparation for the extraction of tannins and anthocyanins from red grapes. **ExperZyme V** is an enzyme system with secondary cellulosic/hemicellulosic activity derived from a selected strain of *Aspergillus niger* that has not undergone genetic modification.

USAGE

Particularly suitable for wines intended for long ageing.

ExperZyme V:

- promotes a high and controlled extraction of polyphenols
- promotes greater colour stability and better expression of aromas
- enhances the development of flavours and palatability without increasing astringency

ExperZyme V reduces cold maceration time, increases the spontaneous draining of the wine after maceration or fermentation and promotes better wine clarification and filtration.

The production and purification of **ExperZyme V** is carefully controlled. As a result, cinnamyl esterase activity is minimised.

METHOD OF USE

ExperZyme V must first be suspended in water to 10 times its weight. Use immediately after crushing, as soon as possible after the maceration phase. **ExperZyme V** is active from 10°C to 50°C and its activity increases with temperature.

ExperZyme V is removed from bentonite.

USAGE PRECAUTIONS

Enzymes may cause skin or eye irritation. Inhalation of dust may cause sensitisation in susceptible individuals. Standard handling procedures must be followed to avoid direct contact with the product or inhalation of dust.

DOSES OF USE

The recommended dose is about 2-5 g/100 kg grapes depending on quality, ripeness, temperature and contact time.

PACKAGING

From 250 g and 1 Kg

CONSERVATION

Closed package: store in a cool (temperature below 20°C), dry, ventilated and odour-free place. The product retains its properties for at least 24 months from the date of production.

Open pack: close tightly and store in a cool (temperature below 15°C), dry and ventilated place. Use the product as soon as possible.

DANGER

This product must be stored, handled and used in accordance with proper industrial hygiene practices and in compliance with current legislation. Product for food and oenological use, for professional use only.