

Enovin Varietal

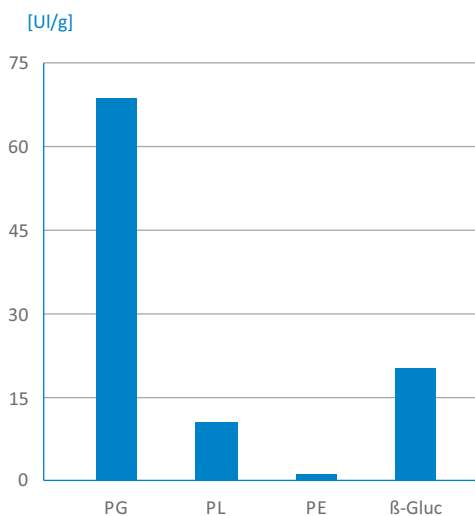
Enzyme precision

Release of varietal aromas

Characteristics

Enovin Varietal is a concentrated enzymatic preparation with **β -glucosidase activity** that enhances the development of varietal aromas in white wines

It enables the release of terpene and nor-isoprenoid precursors trapped in the must in glycosylated non-odoriferous form.

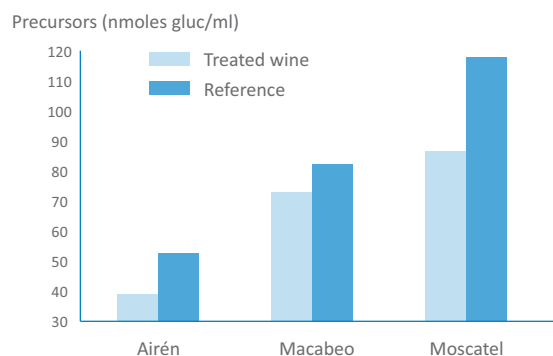


Measurement of effective enzyme activity in vinification:

Substrate: PG: polygalacturonic acid; PE and PL: high-methoxyl pectin; β -gluc: pNP-glucopiranoside (pH: 3,5, T^o: 30°C = 86°F).

IU: International Units

	Activity [IU/g]
Polygalacturonase: PG	67,5
Pectin lyase: PL	9,5
Pectin methylesterase: PE	1,3
β -glucosidase: β -Gluc	21,6



Content of glycosylated precursors after the application of β -glucosidase to musts from different grape varieties. First week of treatment. (Adapted from Arevalo M. et al. 2004)).

Application

- **Treatment of wines from white grapes to release varietal aromas.** Extraction of the full varietal potential from terpenic varieties (Albariño, Godello, Muscat, Verdejo and Sauvignon, among others)..

Enzymatic activity

Pectinolytic enzymatic preparation with secondary glycosidase activities β -glucosidase, α -arabinosidase, α -rhamnosidase, β -apiosidase).

Enovin Varietal is free of cinnamyl esterase (FCE) activity

Dosing

Dry white wines	5 g/hl
Sweet wines	10 g/hl

PLEASE NOTE: The working dose should be optimised for temperature, treatment duration and grape varietal

Instructions for use

- 1.- Dilute the dose of **Enovin Varietal** in 10 times its weight of water.
- 2.-Add the total amount to the wine, ensuring that it is homogeneously mixed.
- 3.- **Monitor the aromatic evolution of the wine by continuous tasting during 1–4 weeks.** Avoid low temperatures (< 15°C; < 59°F).
- 4.- At the end of treatment, deactivate the enzyme by adding bentonite (10-15g/hl) and filter.

If you wish to evaluate the aptness of wine for treatment with an enzyme preparation that has β -glucosidase activity, we recommend conducting an **Aromatic Precursors Content Test**.

Precautions

- SO₂ at the dosage generally used does not interfere with enzymatic activity. However, it should not be added together with the preparation.
- Do not use with bentonite because it absorbs and deactivates the enzyme.

Physical appearance

Cream-colored granulate.

Presentation

100g package.

Microbiological and physico-chemical properties

<i>Salmonella</i> [UFC/25g]	Absent
Total coliforms [UFC/g]	< 30
<i>E. coli</i> [UFC/25g]	Absent
Antimicrobial activity	Undetectable
Mycotoxins	Undetectable
Pb [mg/kg]	< 5
Hg [mg/kg]	< 0.5
As [mg/kg]	< 3
Cd [mg/kg]	< 0.5

Production

Enovin Varietal is obtained from specific cultures of the non-genetically modified (GMO-free) filamentous fungus *Aspergillus niger* on natural media. Enzymes are extracted with water, then purified, concentrated and standardised.

Storage

Store in the original packaging in a cool, dry, odour-free place.

Once open, maintain at a temperature of 4 °C.

Prolonged exposure to temperatures above 35 °C and/or moisture will reduce its effectiveness.

REGISTRATION: R.G.S.A: 31.00391/CR

Product compliant with International Oenological Codex and EC Regulation No. 606/2009.