

## Enozym EXTRA Arome

Enzyme precision

Designed for pellicular maceration and cold fining. Releases varietal aromas.



Liquid preparation

### CHARACTERISTICS

**Enozym EXTRA AROME** is an enzyme preparation specifically designed to maximize varietal aroma extraction during white grape pellicular maceration or must fining.

**Enozym EXTRA AROME** is an easily applied liquid preparation with a high pectin lyase (PL) content that, at very low doses, produces clear high-yield musts. It enhances aroma stability and intensity.

It stimulates  $\beta$ -glycosidase activity, activating it as fermentation advances to release aromatic precursors.

Its high-purity enzyme activity restricts grassy element extraction and controls methanol release. It is suitable for direct use on whole grapes.

Its concentrated formula makes it effective at low temperatures (10 °C) and at very low doses.

### APPLICATION

- **Pre-fermentation pellicular maceration.** Releases glycosidic aromatic precursors (terpenes). As it is applied during white grape maceration (before pressing), more pellicular content is extracted. This means more aromatic precursors are extracted, which then emerge progressively during alcoholic fermentation.
- **Static settling:** The product enables rapid and effective settling, with high compaction of the solid fraction at the bottom of the vat.

### ENZYMATIC ACTIVITY

- It combines the various **pectolytic activities:** pectin lyase, polygalacturonase and pectin esterase, in a balanced proportion to optimize must property preservation. It has a low pectin methylesterase (PE) content, so it can be used during pressing (\*) or in the maceration vat.

- **$\beta$ -glycosidase activity,** which releases bonded terpenes at the end of fermentation.

**Enozym EXTRA AROME** is a purified preparation without secondary activity. As it is free of cinnamyl esterase (FCE) activity, the release of vinylphenols is limited

(\*) Recommended for use in press below 1.0 bar.

	Activity
Polygalacturonase: PG [U/g]	≥ 3200
Pectin lyase: PL [U/g]	≥ 80
$\beta$ -glucosidase: GLP [U/g]	≥ 24

## DOSING

Settling	> 0.4 ml/hl
Application to whole grapes in the press or maceration vat	>0.8 ml /100 kg

**PLEASE NOTE:** The working dose should be optimized to account for temperature, application time and grape variety.

The enzyme ensures effective pectin breakdown. Particle aggregation and sedimentation depend on the vat, temperature and action time.

For best results, add the enzyme before the macerator or press is fully filled, as this helps bring the preparation into contact with all the grapes.

## INSTRUCTIONS FOR USE

**When used with must:**

Add the solution to the entire volume of must to be treated when filling the vat, and stir thoroughly.

**When used with pellicular maceration:**

Add the solution to the entire volume of fruit in the receiving hopper, either after destemming and crushing or when filling the press or macerating vessel.

Adding the preparation with a metering pump ensures uniform product distribution.

## PRECAUTIONS

- After treatment with **Enozym EXTRA AROME**, wait until depectinization is complete before clarifying with bentonite (Alcohol Test).
- SO<sub>2</sub> at the dosage generally used does not interfere with enzymatic activity. However, it should not be added together with the preparation.

## PHYSICAL APPEARANCE

Brown-coloured liquid.

## PACKAGING

100 g and 1 kg packages .

## PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

Pb [mg/kg]	< 5
Hg [mg/kg]	< 0,5
As [mg/kg]	< 3
Cd [mg/kg]	< 0,5
<i>Salmonella</i> [UFC/25 g]	Absent
Total coliforms [UFC/g]	< 30
<i>E. coli</i> [UFC/25 g]	Absent
Antimicrobial activity	Undetectable
Mycotoxins	Undetectable

## PRODUCTION

**Enozym EXTRA AROME** 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 standardized.

## STORAGE

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

Once open, maintain at a temperature of 4°C and use as soon as possible.

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

Best before: 3 years from packaging.

**RGSEAA: 31.00391/CR**

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