Enozym Glucan

Improves must and wine filtering and fining.
Ideal for sur lie ageing.

Characteristics

Enozym Glucan is a 1.3–1.6 ß-glucanase enzymatic preparation especially designed for hydrolysis of glucans present in musts and wines.

1.Improves fining and filterability. Allows ß-glucans produced by Botrytis cinerea (which hinder must settling and wine clarification and filtering) to be broken down.

2.Accelerates sur lie ageing. Acts upon ß-glucans present in yeasts' cell walls, permitting polysaccharide extraction.

APPLICATIONS

Treatment of musts and wines affected by rot.

- Improves settling of musts. When applied with pectolytic enzymes, **Enozym Glucan** acts as a colloidal precipitation aid, preventing subsequent clarification and filtering problems.
- Makes possible and improves filtering and fining of white and red wines made from grapes affected by rot.

Improves wine fining and filtering. Combining **Enozym Glucan** with a pectolytic enzyme (Enovin Clar or Enovin Pectinase):

- Reduces product dosage and increases fining agent efficiency.
- Reduces lee volume and increases performance.
- Improves filtration quality and efficiency.
- Enhances press wine clarification and quality.
- Permits clarification of wines made from over-ripe or raisined grapes.

Sur lie ageing. Aids extraction of polysaccharides (mannoproteins), which add body and structure.

- Reduces sur lie ageing time.
- Plays an anti-reductive role and prevents microbiological deviation derived from prolonged barrel-ageing.
- Improves subsequent filtering, preventing aromatic losses during filtration.
- Its use in red wines enhances colour stability and mellows tannins.

ENZYME ACTIVITY

1.3–1.6 ß-glucanase enzymatic preparation. Minimum activity: 100 ß-gluc U/g.

Free of cinnamyl esterase activity. Does not contain anthocyanase (ß-glucosidase) activity.

AGROVIN.S.A Avda. de los vinos, s/n - P.I Alces - 13.600 Alcázar de San Juan (Ciudad Real) Tel: +34 926 55 02 00 - Fax: +34 926 54 62 54 www.agrovin.com

DOSAGE

Treatment of musts and wines affected by rot.

White wines Vino tinto	> 3 g/hl	7 días

Improves wine fining and filtering.(*)

White wines Red wines	> 3 g/hl	7 a 15 días

(*)When used in combination with pectolytic enzymes at 2 g/hl.

Sur lie ageing

White wines Red wines	3 g/hl 5 g/hl	> 15 días

Enzymatic activity is most effective at temperatures >12 ºC. Temperatures below 10 ºC may be compensated for with higher doses and/or longer reaction times.

Doses in red wines are higher due to these wines' higher polyphenol content.

INSTRUCTIONS FOR USE

1. Dilute the dose of Enozym Glucan in 10 times its weight of water or wine.

2. Add the solution to the vat and stir thoroughly.

Precautions for use.

- Before treating wines affected by rot, it is advisable to perform an alcohol test to check for the presence of -glucans.
- During treatment with lees, sediment must be maintained in suspension to avoid risk of reduction.
- SO_2 does not typically interfere in enzymatic activity at the habitually administered doses. However, it should not be added in conjunction with this enzymatic preparation.
- Do not use with bentonite, as this will absorb the enzyme, rendering it inactive.

PHYSICAL APPEARANCE

Cream-coloured granules.

PACKAGING

100-g packets.

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

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

PRODUCTION

Enozym Glucan is obtained using natural methods from non-genetically modified (GMO-free) strains of the filamentous fungus *Trichoderma harzianum*. The enzymes are extracted with water, purified, and concentrated and standardized.

STORAGE

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

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

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

Best before: 3 years from packaging.

RGSEAA: 31.00391/CR

This product complies with the International Oenological Codex and EC Regulation No 606/2009.

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