



enartis **ZYM**

ELEVAGE

Sheet Code: EnartisZymElevage/en

Revision: n° 1 December 2013

Pag. 1/1

PURE β -GLUCANASE FOR AGING OF QUALITY WINES

GENERAL FEATURES

The so-called *élevage sur lies* technique has long been used in France and elsewhere to obtain quality wines. During this stage of maturation and following yeast autolysis, complex polysaccharides including mannoproteins, which contribute to softness and fullness on the palate, are released into the wine. Since the cell wall of yeast is comprised of 50% glucans, an enzyme preparation able to break this structure will facilitate and speed up the release of significant quantities of mannoproteins.

ÉLEVAGE is a new enzyme featuring significant β -glucanase activity that is able to accelerate yeast cell lysis and increase the mannoprotein content of wines.

ÉLEVAGE is not derived from Genetically Modified Organisms (non-GMO product) and does not contain negative secondary activities such as oxidase and cinnamate esterase.

APPLICATIONS

When used in the processing of high quality wines, **ÉLEVAGE** improves organoleptic properties by enhancing fullness and softness.

Recent research in various countries has demonstrated that mannoproteins obtained following treatment with **ÉLEVAGE** gives wine greater stability against tartaric salt precipitation, oxidation and poor color. Moreover, mannoproteins appear to have a favorable effect on malolactic fermentation.

Glucans are often present in wines made from moldy grapes, since *Botrytis cinerea* produces large quantities of them, sometimes making filtration difficult. **ÉLEVAGE** is therefore a useful aid for treating such wines, facilitating filtration of compounds with a tendency to clog filters, and thus saving time, manpower and filtration aids.

DOSAGE

2 to 5 g/hL

INSTRUCTIONS FOR USE

Dissolve one part **ÉLEVAGE** to ten parts water and mix thoroughly.

To increase the mannoprotein content, add to wines at the end of alcoholic fermentation, after racking off lees. To prevent off flavors from developing, it is advisable to keep the temperature at 10°-15°C, and to wait a couple of weeks before sulfiting. The treatment lasts up to several weeks: frequent tastings are strongly recommended to ensure optimal contact times. Once desired effect has been obtained wine can be racked, if needed, after gentle clarification with **PLUXCOMPACT** or filtering to eliminate enzyme.

To improve filterability, treatment can be applied both at end of alcoholic fermentation and on finished wines, for a period of 15 to 20 days at a temperature of 10 °C.

PACKAGING AND STORAGE

250 g

Sealed package: keep away from sunlight, in a cool [preferably at 5-15°C (41-59°F)], dry place.

Opened package: carefully reseal the package and store refrigerated. Use within one year.

The product is in compliance with the following specifications:

FAO/WHO's Joint Expert Committee on Food Additives (JECFA)

Food Chemicals Codex (FCC) for food grade enzymes

Codex Œnologique International

Product approved for winemaking, in accordance with:

Regulation (EC) N. 606/2009.

Product approved for winemaking by the TTB.

Legal Limit: The amount of beta-glucanase must not exceed 300 mg/L. Send letter to TTB to have approval for ongoing use.

ESSECO srl

San Martino Trecate (NO) Italy
Tel. +39-0321-790.300
Fax +39-0321-790.347
vino@enartis.it - www.enartis.com

The indications supplied are based on our current knowledge and experience, but do not relieve the user from adopting the necessary safety precautions or from the responsibility of using the product properly.