

EVERZYM SUR LIES

Enzima Pectolitico con attività β -Glucanasica

CHARACTERISTICS AND APPLICATIONS

EVERZYM SUR LIES is an innovative pectolytic enzyme in liquid form with high β -glucanasic secondary activity.

EVERZYM SUR LIES is also characterized by its other effective secondary enzymatic activities:

- 1) Protease activity
- 2) β -Glycosidase activity.

EVERZYM SUR LIES is effective in degrading both "grape and yeast glucans" and therefore is used for:

- the vinification of partially botrytized grapes which involve clarification and filtering problems of musts and wines due to the glucans produced by Botrytis cinerea.
- accelerate the lysis of yeasts and bacteria and release polysaccharides, manoproteins, nucleosides and nucleotides into the wine which contribute positively to its sensorial harmony and stability.

Thanks to its secondary Protease activity, EVERZYM SUR LIES reduces both the foaming of the juicess rich in proteins (e.g. Moscato, Sauvignon, etc.) and the dosage of bentonite necessary for protein stability.

EVERZYM SUR LIES thanks to the β -Glycosidase secondary activity increases the aromatic impact of the wine, releasing those aromas that would otherwise remain odorless as they are linked to glycosides.

Notes: EVERZYM SUR LIES born with a natural very low level of cinnamyl-esterase and anthocyanase activities. EVERZYM SUR LIES is produced according to the European Directive EU 98/81 / EC and does not contain Genetically Modified Organisms

MODE OF USE

EVERZYM SUR LIES can be used as it is or after dilution in water, juice or wine. It is important to ensure complete homogenization in the treated mass.

Doses: from 3 to 10 g / hL of EVERZYM SUR LIES in relation to the contact time and the characteristics of the must or wine to be enzymed.

PACKAGING

Bottles of 1 and canisters of 25kg.

It is advisable to store EVERZYM SUR LIES at a temperature between 5 and 15 ° C