

# Enzylia<sup>®</sup> OPERA

Liquid enzymatic preparation for the refinement and the aromatic enhancement of wines

## ➔ TECHNICAL DESCRIPTION

The production of endogenous enzymes during the refinement on the lees depends on some very sensible parameters; if they are not perfectly checked, they could be indirectly responsible for the production of volatile phenols and reduced smells, and in some cases cause undesired malolactic fermentations. For these reasons and for reasons of costs and times, the refinement on the lees is often not carried out, although aware of the great improvement it brings to the wines.

In order to help the cellars to obtain the maximum potential from their wines, AEB, thanks to its twenty years of experience in the utilization of biotechnologies applied to the lysis of the yeasts, created **Enzylia OPERA**, a complex enzymatic formulation enabling to release varietal aromatic compounds and deriving from the lysis of yeasts lees.

Thanks to its  $\beta$ -glucanasic activity, **Enzylia OPERA** optimizes the yeast auto-lysis and the release of polysaccharides.

Thanks to its  $\beta$ -glucosidasic activity and the related secondary activities, **Enzylia OPERA** enables to completely extract the aromas both in musts and wines; for these characteristics it is ideal for the white varieties.

**Enzylia OPERA** enables to obtain more interesting and complex wines, it increases the sensations of fat and volume in the mouth, at the nose the aromas are sharper and the back-olfactory aromatic notes are more persistent.

Some analytical results showed a 50% increase of the polysaccharides enabling to mitigate imbalances in the wines such as the bitterness, the excessive perception of the alcohol degree and the tannin hardness. The tasting has highlighted how the treated wines have, with the same residual sugar, a much more noticeable sweetness.

Thanks to its  $\beta$ -glucanasic activity, **Enzylia OPERA** enables the complete colloid degradation, facilitating the wine clarification and filtration.

## ➔ COMPOSITION AND TECHNICAL CHARACTERISTICS

**Pectolitic activity** > 6000 UP/g

PL (EC N. 4.2.2.10), PG (EC N. 3.2.1.15), PME (EC N. 3.1.1.11). Origin: *Aspergillus niger*.

**Activity  $\beta$ 1.3,  $\beta$ 1.6-Glucanasic** > 2000 BGU/g: EC N. 3.2.1.6. Origin: *Trichoderma sp.*

**Secondary activities** :  $\beta$ -D-Glucosidase (EC N. 3.2.1.21)

**Purified by:** activity cinnamil-esterase.

## ➔ DOSES OF UTILIZATION

To be used at the dosage of 2-5 mL/hL at the end of the fermentation or during the refining stage, preferably at temperatures above or equal to 12°C.

Adjust the dosage according to the variety, the period of the treatment, the process used for the batonnage and the treatment temperature.



## Enzylia® OPERA

### ➔ MODALITIES OF UTILIZATION

Add after diluting at a ratio 1:10 in must-wine (preferably with a low SO<sub>2</sub>) or in demineralized water. Add by pumping over or with Venturi tube.

In order to avoid that the lees become compact on the bottom of the tank, reducing the activity of the treatment, it is suggested a minimum periodical mixing.

The treatment with *Enzylia OPERA* reduces by 1/5 the time of the batonnage, the effects are easily appreciated 10 days after the treatment.

### ➔ OTHER INFORMATION

At normal dosages, the SO<sub>2</sub> has no influence on the activity of the enzyme, it is suggested to space the sulphiting from the treatment.

The treatments with bentonite inactivate *Enzylia OPERA*, therefore it is better to carry them out at the end of the refining stage or after a racking.

### ➔ PACKAGING AND STORAGE

0,100 kg bottles in cartons containing kg 0,500. Prod. code 004736.

0,250 kg bottles in cartons containing kg 1. Prod. code 004737.

1 kg bottles in cartons containing kg 4. Prod. code 004738.

Utilize quickly after opening the bottle or store suitably in a dry and fresh place at a temperature not above 20°C for long times.

