



ENDOZYM[®] Élevage

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Enzymatic preparation to treat must clarification lees

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→ TECHNICAL DESCRIPTION

Endozym Élevage is an enzymatic preparation developed to treat must clarification lees rich in long chain polysaccharides that, if suitably extracted, give volume and softness to the wines.

In order to obtain such compounds from clarification lees, AEB set up **Endozym Élevage**, an innovative enzyme enabling to free the polysaccharides from the vegetable matrix, making them immediately soluble.

Utilization protocol: the sedimentation lees are treated with 8-10 g/hL of **Endozym Élevage**, and kept for 12 hours at low temperatures, not lower than 7°C. The preparation rich in polysaccharides is so ready to be used.

How to use the treated lees:

- to integrate the turbidity of very clear musts.
- to ennoble a must deriving from neutral grapes with clarification lees from an aromatic variety.
- to use them as a sweet filtrate in wines to be bottled or to start a second fermentation.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Pectolitic enzyme with high secondary proteasic activity.

→ DOSAGE

From 8 to 10 g/hL of the residue to be treated.

→ INSTRUCTIONS FOR USE

Directly add to the lees to be treated and stir periodically to facilitate the homogenization.

→ ADDITIONAL INFORMATION

INFLUENCE OF SO₂

Enzymes are resistant to SO₂ levels normally used in winemaking, however it is good practice not to put them in direct contact with sulfur solutions.





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→ STORAGE AND PACKAGING

Keep **Endozym Élevage** in the original sealed packaging away from light, and in a cool, dry, odour-free place at a temperature below 20°C. Do not freeze. Observe the expiry date on the packaging. Use promptly after opening.

500 g cans in 1 kg boxes.

