



# ENDOZYM<sup>®</sup> CAT-0

Enzyme for pellicular maceration.



## → TECHNICAL DESCRIPTION

The aromatic potential of grapes, localized in the skin, is represented by free and volatile odoriferous substances easily perceivable since the first stages of vinification and by aroma precursors, odorless, which can contribute to the wine bouquet.

**Endozym Cat-0** has the double function of increasing the extraction of free aromatic compounds and aroma precursors, as well as extracting the lowest quantity of oxidizable polyphenols. Ideal for cold macerations of white grapes.

The formulation of **Endozym Cat-0** has been studied on varieties highly rich in catechins, and has shown important reductions in extraction compared to the control without added enzyme.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Enzyme with Arabinase and Polygalacturonase activity, studied in collaboration with the University of Turin, to extract less oxidizable polyphenolic compounds and ensure the best results in yield and aromatic extraction.

## → DOSAGE

- Use from 1 to 4 mL/hL or quintal of product to be treated

## → INSTRUCTIONS FOR USE

It is a liquid product and can be dosed automatically, add directly on the grapes.

## → PACKAGING AND STORAGE

Store in its original sealed packaging, away from light, in a cool and dry place free of odors, at a temperature below 20 ° C. Do not freeze. Respect the shelf life indicated on the packaging. Use quickly after the first opening.

- 0,250 kg net bottles in 1 kg boxes

