

## VIAZYM EXTRACT

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**Concentrated pectolytic enzyme preparation for the extraction of red grape cell compounds**

### CHARACTERISTICS

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**VIAZYM EXTRACT** is an enzyme preparation obtained from *Aspergillus niger*, rich in pectinases, with cellulase activities to degrade the grape wall cells and extract a maximum of color, tannins and aromas.

The absence of cinnamoyl esterase in **VIAZYM EXTRACT** prevents the formation of volatile phenols.

**VIAZYM EXTRACT** is available as a liquid or powder.

### ENOLOGICAL PROPERTIES

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- Extraction of aroma precursors from white grape varieties to develop the aromas and volume of white wines.
- Extraction and stabilisation of color in red wines.
- Extraction of tannins to stabilize the color, protect against oxidation, confer structure and enhance the aromas in wines.
- For better pressing and juice yield.
- Rapid and efficient clarification at the end of the alcoholic fermentation

### APPLICATION FIELD

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- White grape maceration: Sauvignon blanc, Semillon,
- Maceration for red wine production
- Particularly interesting for short macerations

### APPLICATION RATES

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**White grape varieties:**

2 to 4 ml (or g)/100kg according to length of maceration, temperature and pH

**Red grape varieties:**

1 to 3 mL (or g)/100kg according to length of maceration, temperature and pH

### INSTRUCTIONS FOR USE

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Dilute **VIAZYM EXTRACT** in approximately 10 L of water or must.

Add to the crushed grapes or when filling the tank.

Ensure proper homogenization.

**Precaution for use:**

Product for professional enological use only.

Use according to current regulations.

### PACKAGING

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100 mL, 1 L, 10 L jerrican

100g, 1kg box

## STORAGE

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### **Liquid:**

Upon reception, store unopened package at a temperature between 8°C and 15°C, away from frost and light in a dry and odorless area.

Opened package: store at a temperature between 8°C and 15°C, away from frost and use rapidly.

### **Powder:**

Upon reception, store unopened package at a temperature below 25°C, away from frost and light in a dry and odorless area. After harvest, store at a temperature between 8°C and 15°C.

Opened package: store at a temperature between 8°C and 15°C, away from frost and use rapidly.

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