

VIAZYM EXTRACT PREMIUM

Concentrated pectolytic enzyme preparation for the extraction of grape cell compounds from red grape varieties with high potential

CHARACTERISTICS

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

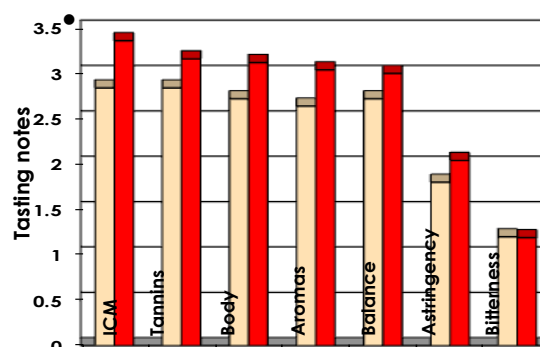
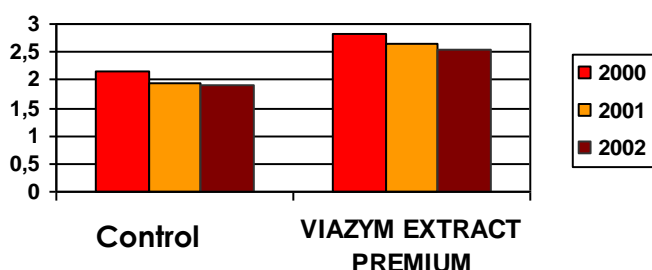
Secondary activities such as acidic proteases degrade the proteins that are responsible for color precipitation.

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

ENOLOGICAL PROPERTIES

- Extraction and stabilisation of color in red wines
- Deeper extraction of the tannins to stabilise the color, protect from oxidation, confer structure and enhance the aromas of wines
- Decrease the length of macerations
- Increase the color thanks to the extraction of color compounds and the absence of color precipitation by proteins
- Elaboration of more complex, colored wines with a structure that allows long term ageing
- Improved pressing, better juice yield
- Rapid and efficient clarification at the end of the alcoholic fermentation

Tannins (g/L)



■ Control ■ VIAZYM EXTRACT PREMIUM

APPLICATION FIELD

- Maceration of red musts with high potential
- Long maceration for the elaboration of wines for long term ageing

APPLICATION RATES

Recommended application rate: 2 to 3 g/100kg according to length of maceration, temperature and pH.

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INSTRUCTIONS FOR USE

Dilute **VIAZYM EXTRACT PREMIUM** 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

50g box, 100g box

CONSERVATION

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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