

VIAZYM EXTRACT ONE

**Pectolytic enzyme preparation for the extraction
of grape cell compounds from red grape varieties**

CHARACTERISTICS

VIAZYM EXTRACT ONE is a micro-granulated 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 ONE** prevents the formation of volatile phenols.

ENOLOGICAL PROPERTIES

- Extraction and stabilisation of color in red wines
- Protection against oxidation
- Confers structure and enhances the aromas in wines
- Improved pressing, better juice yield
- Rapid and efficient clarification at the end of the alcoholic fermentation

APPLICATION FIELD

- Maceration of red grape varieties
- Particularly suitable for short term macerations

APPLICATION RATES

Recommended application rate: 2 to 5g/100kg according to length of maceration, temperature and pH.

INSTRUCTIONS FOR USE

Dilute or dissolve **VIAZYM EXTRACT ONE** 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

1 kg 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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