

# 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.

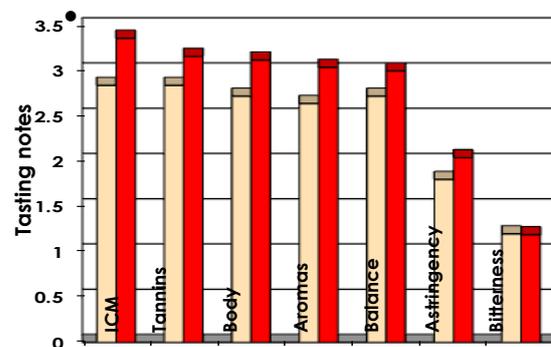
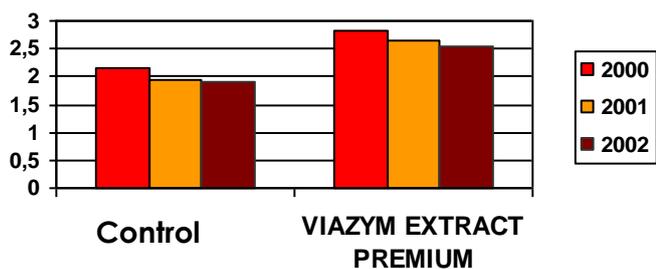
Secondary activities such as acidic proteases degrade the proteins that are responsible for color precipitation.

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.

Maximum application rate according to current European regulations: none

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## INSTRUCTIONS FOR USE

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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.

## INGREDIENTS

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Pectinases, cellulases, maltodextrin. Does not contain GMO

### Enzymatic activities:

Pectinases (EC 3.2.1.15) > 40 000 AJDU/g

Cellulases (EC 3.2.1.4) > 90 000 mSU/g

## PACKAGING

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50g box, 100g box

## CONSERVATION

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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 below 8°C.  
Opened package: store at a temperature below 8°C, away from frost and use rapidly.  
Use before the best before date (BIUB) stamped on package.

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