ESSEZYM EXTRA COLOR

ENZYMES

Wine

General features

Essezym Extra Color is a high-quality pectolytic enzyme preparation specially formulated to simplify the process of extracting color and polyphenols from grapes with considerable skin thickness. This highly effective enzyme is designed to facilitate mechanical operations during maceration, including delestage or cap breaking by fulling. Essezym Extra Color is free of preservative agents and contains no undesirable secondary enzyme activities, such as cinnamyl esterase.

Key features:

- Facilitates color extraction: Essezym Extra Color was specially developed to facilitate the extraction of color pigments and polyphenols found in the skin of thick grapes. This improved extraction contributes to richer and more intense red wines.
- Simplifies mechanical operations: thanks to its enzymatic properties, Essezym Extra Color simplifies mechanical operations often used during maceration, such as delestage and cap fulling. This reduces the effort and time required to achieve optimal extraction.
- Preserves aromatic integrity: this enzyme not only improves color extraction but also preserves the integrity of aromatic precursors present in the grape skins. This allows the grape's unique varietal characteristics to be better highlighted in the finished wines.
- Suitable for grapes with thick skins: Essezym Extra Color is particularly suitable for red grapes with thick skins, where complete extraction of the desired compounds may be more complex.

Composition

Minimum standardized pectolytic activity: 450 PA.
Viable counts are within the upper limit of 5 x 104 g-1.

Dosage

2 - 3 g/hl during skins fermentation at 18 - 24 °C for 2 - 4 days
1.5 - 3 g/hl during thermovinification at 45 - 50 °C for 1 - 2 hours
3 - 5 g/hl for young wines at 15 - 25 °C for 2 - 10 days.
Preliminary laboratory tests are recommended.

How to use

Dissolve Essezym Color in 10 parts water or must and add directly into the crusher, press or tank at the beginning or during filling. Do not use bentonite or silica gel at the same time as using Essezym Color.
Warning: Essezym Color acts between 8° C and 40° C. The higher the temperature, the more effective the enzyme (e.g., at 25° C it is twice as active as at 15° C.) The use of SO2 up to a maximum of 500 mg/l, does not affect the activity of the enzyme.

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Packaging and storage

0.100 kg and 0.500 kg resealable polybag.
Store in a cool and dry place, preferably below 25 °C.

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