

# LAFAZYM AROM

Pectolytic enzyme preparation for revealing terpenic varietal aromas from their precursors during the production of aromatic white and rosé wines. - Product in accordance with the International Oenological Codex, with the Food Chemical Codex V (FCC) and the Joint FAO/WHO Expert Committee on Food Additives (JEFCA). Natural product, GMO-free, no added preservatives

## SPECIFICATIONS

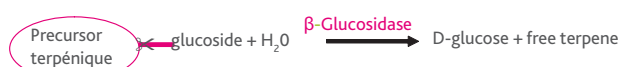
- **LAFAZYM AROM** contains a high activity of beta-glucosidase which enables hydrolysis of sugars at the terminal extremities of terpenic precursors.
- **LAFAZYM AROM** particularly reveals terpenes in white and rosé wines in order to increase aromatic intensity.
- Participates in clarification and improves wine filterability.

## ENOLOGICAL APPLICATIONS

- Especially recommended for terpene precursor-rich grape varieties such as Muscat, Riesling, Gewürztraminer, Chenin blanc, Pinot gris, certain Chardonnays and Viognier...
- More intensely aromatic wines can be obtained by using an extraction enzyme at vatting, of the type **LAFAZYM EXTRACT** or **LAFAZYM PRESS**, then **LAFAZYM AROM** at the end of alcoholic fermentation.

## EXPERIMENTAL RESULTS

• Around forty terpenic compounds exist in grapes which contribute to the varietal aroma of white wines. The enzymatic hydrolysis mechanism of terpenic glucosides is as follows:

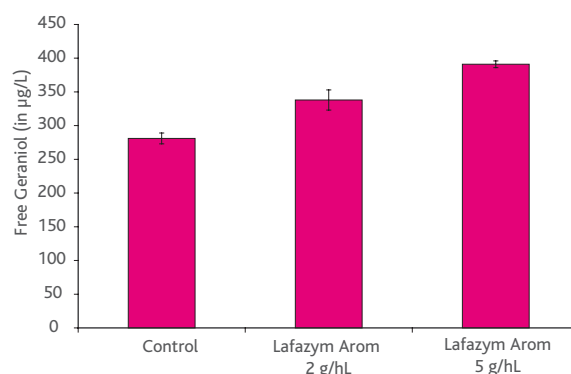


Non-odorous molecule

Principal monoterpenes (free terpenes):

- |                           |   |
|---------------------------|---|
| - Geraniol: rose          | - Ho-trienol : linden                   |
| - Citronellol: citronella | - Nérol: rose                           |
| - Linalol: rose           | - alpha- terpinéol : Lily of the valley |

• **LAFAZYM AROM** increases the amount of free terpenes in white wines. Example of a treated Muscat in comparison with a non-enzymed control (triplicate). Observation: an increase in Geraniol (rose) which has a perception threshold of 130 µg/L in the wines.



## PROTOCOL FOR USE

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### ENOLOGICAL CONDITIONS

- The beta-glucosidase activity is inhibited by sugar (limit 20 g/L), **LAFAZYM AROM** is thus used on wines at the end of alcoholic fermentation or on finished wines. This enzymatic reaction can be stopped by a bentonite treatment (for example, Microcol Alpha at 5 – 10 g/hL).
- Bentonite: Enzymes are irreversibly deactivated by bentonite. A potential bentonite treatment must always be carried out after enzyme action or once the bentonite has been eliminated.
- SO<sub>2</sub>: not sensitive to normal doses of SO<sub>2</sub> (<300 mg/L) but it is recommended not to put the enzymes and sulphurous solutions in direct contact.
- The preparations are generally active at temperatures from 5°C to 60°C and at a wine pH of 2,9 to >4.

### IMPLEMENTATION

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- 1- Dissolve **LAFAZYM AROM** in 10 times its weight in water or wine. The product dissolves immediately at room temperature, then;
- 2- Incorporate using an OENODOSEUR®, a dosing pump or a drip for improved homogenisation. Otherwise, carry out a light homogenising pumping over.

*Safe practice: refer to the product safety sheet.*

### STORAGE

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In original, sealed packaging, use within the specified use by date.

**LAFAZYM AROM** is a microgranular preparation ensuring the stability of different activities over time. Once diluted, the chilled preparation can be used for the following 6 to 8 hours.

*Specific conditions: refer to the technical data sheet.*

### DOSAGE

The dose is to be adapted according to grape variety (must which is easy or difficult to clarify), to the turbidity desired and to the state of health of the harvest.

- **3 to 5 g/hL**

Contact time: 3-5 weeks on average.

The dosage can be determined by trials in bottles. The effect of the enzyme must be monitored by regular tastings.

A batch of wine treated with **LAFAZYM AROM** can then be blended depending on the desired product objective.

*To simplify dosage, a measuring scoop is available free of charge on request from your stockist. One level scoop corresponds to 10 g of microgranular preparation.*

### PACKAGING

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100 g box - 1 kg box (10 x 100 g) - 10 kg box (10 x 1 kg).

