



Vines to Vintages Inc.

For All Your Winemaking Needs



905.562.0142

Enzymes

Product	Description	Quantity	Price CA\$
Extralyse	Encourages less ageing. Good for Chardonnay on lees. Accelerates yeast autolysis. Releases larger quantities of molecules and provides roundness and supple wines.	500 g	68.00
Filtrozym	Improves wine clarification and filterability with no affect on aromatics or mouthfeel.	100 g	28.50
Lafase Fruit (for rosé & red wine)	Produces colourful, fruity and rounded wine.	30 ml 100 g 500 g	4.00 22.00 100.00
Lafase HE Grand Cru (for premium red wine)	Encourages gentle extraction of phenolics compounds. Produces structured wines designed for ageing. Facilitates free-run juice extraction, rich in colouring matter and elegant tannins.	30 ml 100 g 500 g	4.00 24.00 105.00
Lafazym Arom (for white wine)	Encourages aromatic white wines. Reveals terpene type aromas. Use at end of alcoholic fermentation. Enzymatic activity inhibited by sugar.	30 ml 100 g	4.00 27.00
Lafazym CL	Encourages fast juice settling and wine clarification.	30 ml 100 g 500 g	4.00 25.00 105.00
Lafazym Extract (for rosé & white wine)	Helps reduce maceration time, especially in wines where aroma from the skins is sought after but colour is not, e.g., Gewurztraminer and Pinot Gris.	250 g	62.50

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Lafazym Press (for rosé & white wine)	Increases free run juice yield. Reduces the number of press cycles. Add to grapes.	100 g 500 g	25.00 105.00
Optizym (for extraction & clarification of juice)	Versatile for both red and white grapes. Can be use on the juice or in the press.	2.5 kg	325.00

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