

# AUTOLYSIS ECF

Improving ageing, fining and filtration

**Enzymatic preparation purified in cinnamyl esterase activity (FCE)**

**Including a  $\beta$ -glucanase activity to improve ageing on lees and filterability**

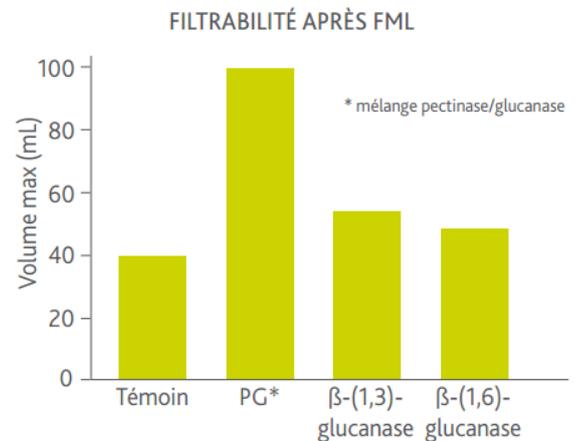
## OENOLOGICAL USE

AUTOLYSIS ECF includes pectinase and  $\beta$ -glucanase activities. Use at the end of Alcoholic fermentation, and during ageing if necessary, AUTOLYSIS ECF :

- Improve all biological mechanisms related to the ageing on lees (« élevage à la bourguignonne »): participate to yeast autolysis for better colloidal stability, more roundness and full in mouth character.
- Reduces microbiological risks
- Helps for fining and clarification
- Improves filterability (especially if Botrytis)

**Schéma : Red Wine's filterability after MLF, after a specific enzymatic treatments. The best results are obtained with a mix like AUTOLYSIS ECF (PG\*)**

(Humbert-Goffard et al.)



## PROTOCOL FOR USE

Dissolve AUTOLYSIS ECF in 10 times its weight of water. Use after alcoholic fermentation (dry wines). Action time: 1 to 4 weeks at 17°C (active from 5 to 60°C).

Do not mix with bentonite and avoid direct contact with SO<sub>2</sub> solutions. Once diluted, the chilled preparation can be used within the following 6 to 8 hours.

## DOSAGE AND PACKAGING

- Dosage : 4 to 8 g/hL in white or rosé, 10 g/hL in red.
  - Packaging : 250g Box.
- Store in original sealed packages in a cool (<20°C) dry and odour-free place.