

**Pectolytic enzyme preparation purified in CE
favoring the selective extraction of grape skin compounds**

OENOLOGICAL USE

EXEL' ZYM allows targeted extraction of color and qualitative polyphenol from berries grape's skin. Its use limits too strong mechanical actions, which are less selective and potentially harmful to the wine harmony, while providing all the qualities expected in a great wine.

EXEL' ZYM contains naturally very low level in anthocyanase and cinamyl esterase.

- ✓ Better color extraction
- ✓ Color stability improvement
- ✓ Improves free run juice and first pressing yields
- ✓ Less residual sugars in press wine
- ✓ Limpidity and filterability improvement

PROTOCOL FOR USE

Can be added at the crusher, including during cold pre-fermentation maceration. Dissolve **EXEL' ZYM** in 10 times its weight of water. Ensure a good homogenisation during incorporation.

Active from 10 to 45°C, at the wine pH (2.9 to 4.0), and with usual levels of SO₂. Once diluted, the chilled preparation can be used within the following 6 to 8 hours.

DOSAGE AND PACKAGING

- Dosage : 2 to 5g / 100Kg.
- Packaging : 100g Tins.

Store in original sealed packages in a cool dry and odour-free place.