

PREDENZYM AROM BLANC

AROMATIC EXTRACTION OF WHITE MUSTS

WINE-MAKING CHARACTERISTICS:

- Polygalacturonase/PG : ≥ 2.000 U/g

PROPERTIES

- The pectinase activity of the **AROM BLANC** associated with the secondary activities of β -glucosidase enhances the release of the terpenic fraction of the aromas contained in grape fruits.
- β -glucosidase is the association of activities which concurrently release aromas from the sugar compounds to which they are normally bound in high percentages
- Especially recommended for terpene precursor-rich grape varieties such as Musact, Gewurztraminer, Chenin blanc, Pinot gris, Chardonnay, Viognier, Sauvignon blanc...
- Participates in clarification and improves wine filterability in particular with Sauvignon blanc.

Activity is stopped adding bentonite (approx. 20 g/hl).

TO USE

Dissolve AROM BLANC in 10 times its weight of must and incorporate the solution into the tank during a pumping over.

Add in the tank the sooner the best.

DOSAGE

From 20 to 40 ppm

STORAGE

Sealed bags may be stored in a cold and dry place, away from contaminants and chemicals with intense odours.

PACKING

Pot of 250g and box of 4kg.

CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX