

PRED'AROME

PECTINOLYTIC ENZYME MACERATION PREPARATION

PRED'AROME is a granulated enzyme preparation that is produced from a selected strain of *aspergillus niger* by means of submerged fermentation.

WINE-MAKING CHARACTERISTICS

PRED'AROME is a highly concentrated pectinolytic preparation, activities that selectively degrade grape skin polysaccharides in the grape mash.

PRED'AROME was developed for treatment of white and red grapes mashes for the purpose of quality improvement. The selective degradation of grapes skins facilitates release of the juice during pressing and makes it possible to **gently extract valuable aroma, aroma precursors, and desired phenols (tannins)**. **Decreased quantities of aggressive tannin and stabilised colorants are extracted from the red mash.**

TO USE

The product is added as a 10% solution directly into the mash wagon, crushing mill, press, or to the grape mash tank prior to filling. Even distribution of the enzyme in the mash is ensured by pumping.

DOSAGE

Area of application	Dosage g/hl
Thermo-maceration <i>Can be used in thermovinification until 65°C.</i>	0,5-2 g/hl, 50-65°C, 15 min-1H
Must/ wine Clarification	0,5-3 g/hl, 10-20°C, 2-8H
Rosé winemaking	1-2 g/hl, 15-30°C, 30 minutes to 2H
Maceration of white grapes (<i>release of juice, aroma, and aroma precursors</i>)	0,5-2 g/hl, 10-25°C, 30 min to 8 hours
Maceration of red grapes (<i>extraction of colorants and tannin, polysaccharides, and aroma</i>)	1-4 g/hl, 72 hours or +

SPECIAL NOTES

Enzymes are irreversibly destroyed when brought in contact with bentonite.

The enzymatisation reaction must be completed prior to using bentonite must have been removed prior to enzymatisation.

CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX

STORAGE

Sealed bags may be stored in a cold (max 25°C) and dry place, away from contaminants and chemicals with intense odours.

PACKING: Drum of 25 kg.

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