







**ENZYMES**

# ENARTISZYM AROM MP

Maceration enzyme for the production of aromatic white and rosé wines

	<p><b>GENERAL CHARACTERISTICS</b></p> <p>EnartisZym Arom MP is a microgranulated pectolitic enzyme that can be applied in the maceration of white and red grapes to increase extraction of aromatic precursors and obtain more fruit-expressive wines.</p> <p>EnartisZym Arom MP's formulation combines several enzymatic activities in order to produce aromatic white or rosé wines:</p> <ul style="list-style-type: none"> <li>▪ The pectolytic activities reduce juice viscosity.</li> <li>▪ The cellulases, hemicellulases and other secondary activities             <ul style="list-style-type: none"> <li>▪ accelerate the breakdown of grape skin cell walls and membranes leading to an increase in aromatic compounds and polysaccharide extraction and higher press yield;</li> <li>▪ help improving protein stability.</li> </ul> </li> </ul> <p>EnartisZym Arom MP is not derived from Genetically Modified Organisms (non-GMO product) and does not contain negative secondary activities, such as oxidases and cinnamyl-esterase.</p>
	<p><b>APPLICATIONS</b></p> <p>For the production of white, rosé and fruity red wines.</p> <p>Add EnartisZym Arom MP to the press or during grape maceration to:</p> <ul style="list-style-type: none"> <li>▪ Increase the fruity expression coming from grape primary aroma.</li> <li>▪ Increase press yield.</li> <li>▪ Reduce amount of bentonite necessary to achieve protein stability post-fermentation and maintain improved aroma and taste quality even in "neutral" varieties.</li> </ul>
	<p><b>DOSAGE</b></p> <p>20-40 g/ton of grapes</p> <p>The higher doses are recommended under conditions of low pH and temperatures, short maceration times and in case of unripe grapes.</p>
	<p><b>INSTRUCTIONS FOR USE</b></p> <p>Dissolve EnartisZym Arom MP in 10 times its weight of water or juice and add directly to grapes or tank homogeneously.</p> <p>To ensure optimal clarification of the must, after pressing add 1 mL/hL of EnartisZym RS.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b></p> <p>250 g</p> <p>Sealed package: store away from sunlight in a cool, preferably at 5-15°C (41-59°F) and dry place. Opened package: carefully reseal and store in refrigerator. Use within one year.</p>
	<p><b>COMPLIANCE</b></p> <p>The product is in compliance with:</p> <p>FAO/WHO's Joint Expert Committee on Food Additives (JECFA)          Food Chemicals Codex (FCC) for food grade enzymes          Codex Œnologique International</p> <p>Product approved for winemaking, in accordance with:          Reg. (UE) 2019/934</p> <p>Product approved for winemaking by the TTB.          Legal Limit: N/A</p>

*Le indicazioni qui riportate corrispondono allo stato attuale delle nostre conoscenze ed esperienze, comunque non sollevano l'utilizzatore dal rispetto delle norme di sicurezza e protezione o dall'utilizzo improprio del prodotto.*