



LALLZYME B-620™

High concentration pectolytic enzyme to enhance
the blue hue in red wine

DESCRIPTION

LALLZYME B-620™ is a microgranulated enzyme preparation from *Aspergillus niger*, for the maceration of red grapes.

The particular balance with very high pectolytic and strong hemicellulase and cellulase activity allows this enzyme to have a particularly efficient maceration action on the grapes.



BENEFITS & RESULTS

The advantages of LALLZYME B-620™ emerged during trials carried out in maceration tanks at experimental wineries. The absorbance values at 620 nm were significantly higher with LALLZYME B-620™ compared to the control, macerated without enzymes.

The wines obtained from maceration with LALLZYME B-620™ showed an intense, brilliant color with a greater blue/purple component. Additionally, the tannins were consistently soft and round. This combination to have fresh, round red wines with an intense and particularly deep color led to the development of a peculiar enzyme in the range.

PROPERTIES

- Color tendency towards blue notes
- More color intensity
- Round, balanced tannins



INSTRUCTIONS FOR OENOLOGICAL USE

Dosage: 2.0-3.0 g/100 kg for standard conditions, at temperatures above 20 °C (68 °F).
3.0-4.0 g/100 kg for lower temperatures.

For best results, add LALLZYME B-620™ as soon as possible directly in the maceration tank.

For better mixing, suspend the enzyme preparation in 10 times its weight with must.

Low temperature tolerance at 10 °C (50 °F); the temperature influences the dosage of the enzyme and the treatment time duration.

+ NOTES

The enzyme activity is not affected by normal SO₂ additions.

Since LALLZYME B-620™ is a protein, do not use bentonite during enzyme treatment.

A pectin test may be used to check for any residual pectin after treatment.

PACKAGING AND STORAGE

- Plastic boxes of 250 g.
- Store LALLZYME B-620™ in a cool and dry place, preferably between 5 and 15 °C (41-59 °F), in the original sealed packaging.

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. April 2023

LALLZYME B-620™ is a Lallemand recipe, formulated based on the results of research and trials performed by Lallemand and its research institute partners, in compliance with the most complete current legislation.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original *by culture*

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Visionary biological solutions - Being original is key to your success. At Lallemand Oenology, we apply our passion for innovation, maximize our skill in production and share our expertise, to select and develop natural microbiological solutions. Dedicated to the individuality of your wine, we support your originality, we cultivate our own.