



LALLZYME CUVÉE BLANC™

Special enzyme formulation for enhancing
the skin contact maceration of white grapes

DESCRIPTION

LALLZYME CUVÉE BLANC™ is a microgranulated enzyme preparation, obtained from *Aspergillus niger*, for skin contact maceration of white grapes.

It contains high pectinases activities, a balanced combination of pectin lyase, pectin methyl-esterase and polygalacturonase. It also contains glycosidase activities, able to help the release of aglycone from aroma precursors.

The macerative activities are very low in order to prevent the extraction of polyphenols and other unwanted compounds from the grape skin.



BENEFITS & RESULTS

LALLZYME CUVÉE BLANC™ is added during skin maceration of white grapes for increasing the extraction of aroma precursors (thiols, terpenes, norisoprenoides) and for enhancing the aroma revelation.

LALLZYME CUVÉE BLANC™ also allows a better and easier juice extraction in the press. This contributes to the overall increase of juice quality. The juice is generally completely depectinised and can be easily settled.

Wine will be richer in aroma precursors and aroma complexity, with an enhanced expression of the grape variety.



- PROPERTIES**
- Very efficient and fast skin contact maceration.
 - Increase of complexity.
 - Enhance the grape varietal expression.

INSTRUCTIONS FOR OENOLOGICAL USE

Dosage: 1.5-2.0 g/100 kg of grapes for standard conditions, at temperatures above 10 °C (50 °F).
2.0-2.5 g/100 kg for lower temperatures between 8 to 10 °C (46 – 50 °F).

For best results, add LALLZYME CUVÉE BLANC™ as soon as possible at the beginning of the skin contact maceration.

It is suggested to avoid skin maceration of contaminated grapes (i.e. botrytized grapes).

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

Low temperature tolerance at 8 °C (46 °F); the temperature influences the dosage of the enzyme and the treatment time.

+ NOTES

The enzyme activity is not affected by normal SO₂ additions.

Since LALLZYME CUVÉE BLANC™ 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 100 g.
- Store LALLZYME CUVÉE BLANC™ in a cool and dry place, preferably between 5 and 15 °C (41-59 °F), in the original sealed packaging.

Distributed by:

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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. May 2024

LALLZYME CUVÉE BLANC™ 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

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.

www.lallemandwine.com