



LALLZYME EX™

Balanced pectolytic enzyme for red maceration, for fresh and fruit forward red wines

DESCRIPTION

LALLZYME EX™ is a microgranulated enzyme preparation, obtained from *Aspergillus niger*, for red grapes maceration.

It contains pectinases activities very active on linear pectin chains and several macerating hemicellulase activities in well balanced proportion.



BENEFITS & RESULTS

The special combination of all the activities allows a very balanced action of the enzyme for all grape varieties. It respects the aroma precursors and helps their release from skin cell walls.

The effect of hemicellulases activities in their special combination and concentration allows an effective extraction of color and tannins without having an excessive skin breakdown.

The use of LALLZYME EX™ actively contribute to the production of fruit forward, fresh and color stable red wines, with balanced tannins for the production of fresh, young, easy to drink red wines.

LALLZYME EX™ is the ideal enzyme preparation when the harvested grapes to be processed have an unbalanced polyphenol maturity due to its non-aggressive macerating activities.

LALLZYME EX™ can be used for wine clarification too.



- PROPERTIES**
- Color and polyphenols extraction under shorter length macerations.
 - Selective extraction of polyphenols for fresh fruit oriented red wines.
 - Good color and aroma precursors release and stabilization.

INSTRUCTIONS FOR OENOLOGICAL USE

Dosage: 2.0-2.5 g/100 kg of grapes for standard conditions, at temperatures above 20°C.
2.5-3.0 g/100 kg for lower temperatures.

For best results, add LALLZYME EX™ as soon as possible during the filling of maceration tank.

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

Low temperature tolerance at 12°C (53°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 EX™ 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 and 250 g.
- Store LALLZYME EX™ 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 2022

LALLZYME EX™ 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 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