



LALLZYME EX-V™

High activity macerative enzyme for maceration of red grapes,
for structured premium wines

DESCRIPTION

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

This enzyme contains highly active pectinases that work on linear pectin chains and hemicellulase and cellulase complex macerating activities.



BENEFITS & RESULTS

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

The effect of hemicellulases and cellulase activities in their special combination and high concentration allows an effective, intense extraction of color and tannins without having an excessive skin breakdown. In this way, the maceration is balanced, intense and never excessive.

The use of LALLZYME EX-V™ contributes to the production of highly colored, structured red wines with complex tannins for the production of high quality red wines with longevity.

LALLZYME EX-V™ can be used for wine clarification too.



- PROPERTIES**
- Color and polyphenols extraction in extended macerations.
 - Intense extraction of color and polyphenols for higher end structured red wines.
 - Optimal extraction of grape polysaccharides for more complexity.

INSTRUCTIONS FOR OENOLOGICAL USE

Dosage: 1.5-2.0 g/100 kg of grapes for standard conditions, at temperatures above 20°C (68°F).
2.0-3.0 g/100 kg for lower temperatures.

For best results, add LALLZYME EX-V™ 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-V™ 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 500 g.
- Store LALLZYME EX-V™ 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-V™ is a Lallemmand recipe, formulated based on the results of research and trials performed by Lallemmand 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**