



LALLZYME OE™

High concentration pectolytic enzyme for extended maceration of red grapes, for wines with longevity

DESCRIPTION

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

The main activities, pectin lyase, pectin methyl-esterase and polygalacturonase, are combined with secondary activities that actively contribute to color and tannin diffusion from skins during red grape maceration.



BENEFITS & RESULTS

LALLZYME OE™ macerative activities are rhamnogalacturonase, active on rhamno-galacturonans type I, xylanase, active on hemicellulose, and cellulase. The combination of all these activities, associated with a right content of homogalacturonases, is crucial for the release of color and polyphenols from the skin cell walls.

The use of LALLZYME OE™ contributes to well balanced red wines, with soft tannins and an intense and brilliant color. It is the ideal enzyme preparation for medium to long skin contact maceration with an intense varietal expression.

LALLZYME OE™ is also suggested for skin maceration of white grapes; the macerative activities easily and quickly release aroma precursors from skin cell walls.

LALLZYME OE™ can be used for wine clarification too.



- PROPERTIES**
- Color and polyphenols diffusion in long skin contact macerations.
 - Polyphenols complexity and stability.
 - Easy skins pressing.

INSTRUCTIONS FOR OENOLOGICAL USE

Dosage: 1.5-2.0 g/100 kg for standard conditions, at temperatures above 20°C (68°F).
2.0-2.5 g/100 kg for lower temperatures.

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

For white maceration, add LALLZYME OE™ before or while filling the the maceration tank or the press.

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.

+ NOTES

The enzyme activity is not affected by normal SO₂ additions.

Since LALLZYME OE™ 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 OE™ 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 OE™ 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

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Original by culture

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