LALLZYME CUVEE BLANC

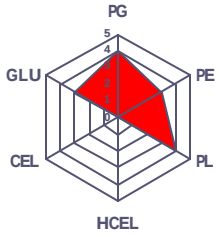
Enzyme for maceration/skin contact, white grapes.

PROPERTIES

LALLZYME Cuvée Blanc has been developed by Lallemand for its specific action on grapes during skin-contact maceration of white grapes such as Sauvignon Blanc, Semillon and Chardonnay in order to obtain high quality white wines, rich in taste with intense mouthfeel.

ACTION

LALLZYME Cuvée Blanc is a specific pectinase concentrated in glycosidases complementary activites (cellulases, hemicellulases). Product's activity profile:



PG, PE and PL refer to pectinases. HCEL and CEL refer to hemicellulases and cellulase. GLU refers to beta-glucosidase activities.

Pectinases with low macerating activities allow a better juice extraction and clarification after pressing, while limiting an overextraction of intracellular compounds. Because it is concentrated in beta-glucosidases, LALLZYME Cuvée Blanc will enhance aromatic complexity of white wines.

TRIAL RESULTS

LALLZYME Cuvée Blanc has been used with success in many worldwide grown grape varieties, such as Sauvignon and Semillon. The main effects of Cuvée Blanc are as follows:

	No skin contact maceration	Skin contact maceration only	Skin contact maceration andLALLZYME Cuvée Blanc
Juice yield	-	+	+ + +
Juice clarification	+	-	+ + +
Color extraction	-	+	+
Wine aromatic complexity	-	+	+ + +
Wine structure	-	+	+ + +

During tastings, wines treated with LALLZYME Cuvée Blanc are judged to have much more aromatic complexity and mouthfeel. Even after two years of storage in a cellar, the enhancement of wine's quality is still significant as compared to control wines.

RECOMMENDED USE

LALLZYME Cuvée Blanc is normally used at a dose of 2g per 100 kg of grapes (20g per ton of grapes). Dilute the enzyme in an adequate amount (avg. 1 in 100) of water or grape must to allow for an even distribution in the whole quantity of grapes. LALLZYME Cuvée Blanc should be added before filling maceration tank or press. Best results are obtained with 6-12 hours maceration at controlled temperature.