

EVERZYM SUR LIES

Pectolytic enzyme with β -Glucanase activity

CHARACTERISTICS AND APPLICATIONS

EVERZYM SUR LIES is an innovative pectolytic enzyme in liquid form and with a strong secondary β -glucanase activity.

EVERZYM SUR LIES is characterized by other efficient secondary activities such as:

1) Protease activity 2) β -Glycosidase activity.

EVERZYM SUR LIES is efficient in dissolving both the glucans of the grape and those of the yeast and thus it finds use in:

- Vinification of grapes partially attacked by botrytis, with consequent problems in clarification, fining and filtration of their musts and wines because of the glucans produced by *Botrytis cinerea*.
- Accelerating the yeast and bacteria lysis and releasing polysaccharides, mannoproteins, nucleosides and nucleotides, which positively concur to sensory balance and stability.

EVERZYM SUR LIES, thanks to its secondary protease activity, can reduce both foam formation in musts rich in proteins (e.g. Muscat, Sauvignon etc) and the bentonite dosage needed for protein stability.

EVERZYM SUR LIES also amplifies the aromatic impact of the wine thanks to its β -Glycosidase secondary activity, liberating those aromas that would otherwise remain odorless, being tied to glycosides.

Note: EVERZYM SUR LIES is produced with a very low level in cinnamyl-esterase and anthocyanase. EVERZYM SUR LIES is produced in compliance with European Directive EU 98/81/EC and it does not contain Genetically Modified Organisms.

INSTRUCTIONS FOR USE

EVERZYM SUR LIES can be used as such or after dilution in water, must or wine. It is important to assure a complete homogenization into the mass to be treated.

Dosage: from 3 to 10 g/hL, in relation to the contact time and to the characteristics of the must or wine to be treated.

PACKING

1 KG bottle or 25 kg drums.

It is suggested to keep EVERZYM SUR LIES at a temperature between 5 and 15°C