MANNOZYM ®

ENZYMATIC BETA-GLUCANASE POOL WITH LYSOGENIC ACTION FOR WINE CLARIFICATION AND FILTRATION

ENZIMI
ENZYMES ▪ ENZIMAS ▪ ENZYME

COMPOSITION
Beta-glucanasic enzyme.

CHARACTERISTICS
MANNOZYM® is an enzymatic beta-glucanase compound. The product breaks down the glucanes in wines obtained from Botrytis affected grapes, thereby allowing them to be subsequently clarified and/or filtered.
The most interesting characteristic of this enzymatic compound is its lysogenic action on the yeast cell; it releases yeast substances into the wine and increases the manno-protein content.

APPLICATIONS
MANNOZYM® can be used for treating wines from Botrytis affected grapes rich in glucanes that can be easily identified using the specific test; this treatment allows the subsequent clarification and filtration of the product.
The most interesting application of MANNOZYM® involves its action on the cellular walls of the yeast. MANNOZYM® exerts a strong lysogenic action capable of increasing the presence in the wine of the cellular constituents of the yeast, particularly the mannoproteins; these macromolecules give sensorial "thickness" to the wine and exert a strong stabilizing action on the proteins and potassium bitartrate.
The use of MANNOZYM® can integrate and render the traditional "bâtonage" technique more effective during the "sur lie" refinement process; MANNOZYM® must therefore be used in young wines that are still rich of fine yeast lees.
When using MANNOZYM®, comply with all applicable regulations.

USES
The best results using MANNOZYM® are achieved during the first settling process for wines that are still cloudy due to the presence of fine yeast lees.
MANNOZYM® is a ready to use compound; dissolve with a small amount of wine then add to the product to be treated; mix in thoroughly; mix periodically to re-suspend fine lees in the wine. The action of the enzyme in the wine lasts for 40-60 days; it then reduces gradually to finally extinguish itself.
During the activity of the enzyme, avoid clarifying processes (particularly treatments with bentonite and tannin).
As with all enzymatic compounds, the activity of MANNOZYM® is slowed down by low temperatures (approximately halved with every reduction of 10 °C); the dosage should be proportionately increased when used in wines stored at low temperatures.

DOSAGE
From 0.5 to 4 g/hL based on the action times and the storage temperature of the wine.

PACKAGING
0.5 kg bottles

STORAGE
Keep in a cool, dry place; in these conditions, the activity of the product does not alter significantly even after a year in storage.
Close open packs tightly.

HAZARD
According to the current regulations and laws, the compound is classified as: Xn - HARMFUL.

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