

LAFASE FRUIT

Granular enzyme specially formulated for use on fruity, fresh red and rosé wines

CHARACTERISTICS

Lafase Fruit is a purified granular pectolytic enzyme used for the extraction of polyphenols during maceration of fruit forward wines. It allows for short maceration times with or without cold soaking to produce modern style red or rosé wines with fresh red fruit notes, color and body. Its formulation permits the extraction of anthocyanins, aromas and soft tannins. Lafase Fruit is particularly recommended for early and rapid extraction of polyphenols and varietal aroma precursors.

RECOMMENDED DOSAGE

Crushed grapes: 20 to 50 g/ton

Juice/Must: *110-165 g/1000 gal

* *In over-ripe fruit the dose should be reduced.*

DIRECTIONS FOR USE

Dissolve Lafase Fruit in 10 times its weight of clean water. Gently stir the mixture and allow it to sit for 5 minutes. Add the rehydrated enzyme to the grapes or must as they are added to the fermentation vessel. Once the enzyme has been rehydrated, it should not be kept for more than a few hours.

Precautions:

- Do not add Lafase Fruit and SO₂ together. It is okay to add enzymes after the SO₂ is fully dispersed or to add the SO₂ after the enzymes are fully dispersed.
- Enzymes are inactivated by bentonite. Any bentonite treatment must always be carried out after the completion of enzyme activity or after the bentonite is eliminated.

PACKAGING AND STORAGE

Lafase Fruit is available in 100 g and 500 g tins. Unopened, it has a shelf-life of 3 years. Once opened and in dry form, Lafase Fruit should be used within 6 months. Once rehydrated, it should be used within a few hours.

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