

## LAFASE HE GRAND CRU

*Granular enzyme formulated for use on premium red wines*

### **CHARACTERISTICS**

Lafase HE Grand Cru is a purified granular pectolytic enzyme with cellulase and hemicellulase side-activities. It enhances gentle extraction of softer tannins and flavors from the cell wall of mature fruit during the production of premium full-bodied red wines. Low anthocyanase activity helps promote color stability. Lafase HE Grand Cru has little effect on seed tannins. Use of Lafase HE Grand Cru can help reduce the amount of mechanical action (pumping over) required during the alcoholic fermentation, helping to avoid over-extraction or extraction of vegetal characters. In overripe fruit, the dose of Lafase HE Grand Cru should be reduced. It may be used to help reduce acid phenol precursors that *Brettanomyces* can metabolize into ethyl phenols. It facilitates pressing of the wine and clarification.

### **RECOMMENDED DOSAGE**

Crushed grapes: 20 to 50 g/ton

Must: \*110-165 g/1000 gal

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

### **DIRECTIONS FOR USE**

Dissolve Lafase HE Grand Cru 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 HE Grand Cru and SO<sub>2</sub> together. It is okay to add enzymes after the SO<sub>2</sub> is fully dispersed or to add the SO<sub>2</sub> after the enzymes are fully dispersed.

### **PACKAGING AND STORAGE**

Lafase HE Grand Cru 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 HE Grand Cru should be used within 6 months. Once rehydrated, it should be used within a few hours.

*This information is herein true and accurate to the best of our knowledge, however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.*

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