

LAFAZYM PRESS

Purified pectolytic enzyme preparation for optimizing pressing and extraction of aroma precursors during the production of fruity white or rosé wines.

CHARACTERISTICS

Lafazym Press was developed by Laffort Oenologie to be used during pressing to obtain higher quality white or rosé juice. It is a concentrated preparation of pectolytic enzymes with very low cinnamyl esterase activity (< 0,35 CE/FDU 20) which helps reduce vinyl phenol production and ultimately, helps improve the aromatic potential of the wine. While increasing the quantity of free run juice, Lafazym Press can also help decrease the amount of gross lees during settling.

RECOMMENDED DOSAGE

Crushed grapes: 20 to 50 g/ton
Juice: 110-250 g/1000 gal.

DIRECTIONS FOR USE

Dissolve Lafazym Press in 10 times its weight of clean water. Gently stir the mixture and allow it to sit for 5 minutes. Once the enzyme has been rehydrated, it should not be kept for more than a few hours. When added to the press, rotate once or twice while filling for even dispersal.

Precautions:

- Avoid using products containing bentonite until after the enzymes have been able to react completely (usually 3-5 days depending on temperature).
- Do not add Lafazym Press 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.

PACKAGING AND STORAGE

Lafazym Press is available in 100 g and 500 g tins. Unopened, it has a shelf-life of 3 years when stored in a cool, dry environment. Once opened and in dry form, Lafazym Press should be used within 6 months. When it has been rehydrated, it should be used within a few hours.

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