

EXTRALYSE®

Preparation of beta-glucanases and pectinases purified in CE for the improvement of wine filterability and ageing on lees.

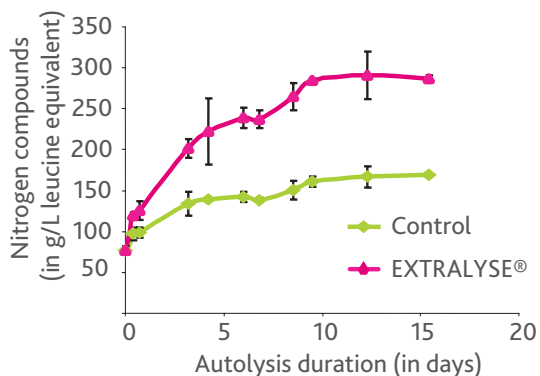
*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the regulation (EC) n° 606/2009 and the food chemical Codex and JECFA.*

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

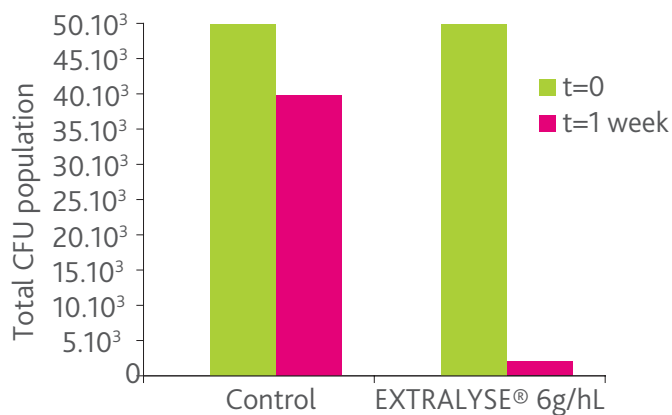
- **EXTRALYSE®** accelerates all biological mechanisms linked to yeast autolysis and in particular the release of molecules responsible for roundness and volume on the palate derived from ageing on lees.
- Limits the risks of contamination of wines during maturation by considerably reducing the amount of micro-organisms in suspension.
- Reduces maturation duration whilst retaining the organoleptic potential derived from the use of lees.
- Helps the fining and cleaning of wines.
- Improves clarification and filtration, especially on wines from botrytised grapes.

EXPERIMENTAL RESULTS

• During autolysis in a model environment, the **EXTRALYSE®** preparation releases twice as many nitrogen compounds, which are attributed to the organoleptic properties associated with maturation on lees, than natural autolysis without exogenous enzymes (Thesis Anne Humbert-Goffard, 2003, Faculté Oenologie de Bordeaux II).



• **EXTRALYSE®** enables the rapid clarification of wines and significantly improves microbiological stability.



PHYSICAL CHARACTERISTICS

Aspect granulates
 Colour beige
 Insoluble matter none

Standard activity
 - Pectinase (PGNU/g) 2500
 - Beta-glucanase (exo-1,3-) (BGXU/g) 75
 - Cinnamoyl Esterase (CINU/1000PGNU) < 0,5



LAFFORT

L'œnologie par nature

BIOLOGICAL & CHEMICAL ANALYSIS

Lead	< 5 ppm	Total viable germs	< 5x10 ⁴ /g
Arsenic	< 3 ppm	Coliforms	< 30 /g
Mercury	< 0.5 ppm	<i>E.coli</i> /25g	not detected
Cadmium	< 0.5 ppm	<i>Salmonella</i> /25 g	not detected
Toxins & mycotoxins	not detected		

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

AGEING ON LEES.

- **EXTRALYSE®** is used in the presence of yeast lees, as early as possible in order to encourage autolysis.
- For white wine vinification, it is possible to rack the wines and carry out the treatments separately on the lees component.
- To improve the clarification and filterability of wines, **EXTRALYSE®** can be added at any time after the end of fermentation.
- Bentonite: Enzymes are irreversibly inactivated by bentonite. Any bentonite treatment must always be carried out after the completion of enzyme activity or after the bentonite is eliminated.
- SO₂: **EXTRALYSE®** is not sensitive to normal SO₂ doses (<300 mg/L) but it is recommended not to put the enzymes and sulphurous solutions in direct contact.
- The preparations are generally active at temperatures from 5°C to 60°C (41-140°F) at a wine pH of 2.9 to >4.0.

DOSAGE

Application	Type of wine	Dosage	Addition moment	Contact time	Recommandations
Ageing on lees	White and rosé	6 - 10 g/hL	Directly after fermentation	Minimum 3 to 6 weeks	Maintain the lees in suspension
Ageing on lees	Red	10 g/hL	Directly after fermentation	Minimum 3 to 6 weeks	Maintain the lees in suspension
Lees treatment	White, rosé and red	15 - 20 g/hL	Directly after fermentation	Minimum 3 to 6 weeks	Maintain the lees in suspension
Filtration	White, rosé and red	6 g/hL	Before final filtration	Minimum 5 to 7 days	Homogenise well

IMPLEMENTATION

Dissolve **EXTRALYSE®** in 10 times its weight in water or must before incorporating. Once diluted, the chilled preparation can be used within the following 6 to 8 hours.

Safe practice : refer to the product safety sheet.

STORAGE

- Store in original sealed packages, in a cool dry place and in an odour-free environment.
- Optimal date of use: 4 years after packing.
- Open pack, well re-closed: 1 month after opening.

PACKAGING

250 g tin – 5 kg box (20 x 250 g).

