

Eno&Zymes: TrueColor

ENZYMATIC PREPARATION PURIFIED BY THE ACTIVITY OF CINNAMYL ESTERASE AND ANTHOCYANASE

For oenological use. In accordance with the International Oenological Codex, the Food Chemical Codex V (FCC) and the FAO/WHO Expert Committee on Food Additives (JEFCA). Derives from non-GM strains of *Aspergillus niger*. Does not contain preservatives. Allergen free.

Applications:

maceration of red grapes.

Product:

thanks to its strong pectolytic activity and the presence of secondary activities from enzymes such as hemicellulases and galacturonases, this balanced enzymatic preparation favours the optimal and complete dissolution of the colouring and aromatic substances contained in the skin. Thanks to the absence of aggressive secondary activities, TrueColour does not assist the release of astringent and unpleasant substances.

Benefits:

TrueColour favours the release of anthocyanins into must, which remain stable even after ageing. In addition to the colour aspect, wine treated with this enzyme has a sensory profile that is more intense (red fruit descriptor), firmly structured and soft. The use of TrueColour improves the filterability of wine.

Characteristics

Granules with a high concentration of pectinases and specific secondary activities, purified by the activity of cinnamyl esterase and anthocyanase.

Origin: *Aspergillus niger*.

Dosage

g/hl: 3 - 4

Application: Fermentation maceration

Temperature/Time Parameters: 20 -28 °C / 2 - 8 days

g/hl: 4 - 5

Application: Long fermentation maceration

Temperature/Time Parameters: 20 -28 °C / more than 10 days

g/hl: 2 - 3

Application: Cold pre-fermentation maceration

Temperature/Time Parameters: 8 -12 °C / 2 - 4 days

How to use

To favour the complete homogenisation of the product in the must or wine to be treated, dissolve TrueColour in water at a ratio of 1:10.

Storage

Store in a cool and dry place, preferably between 4-8 °C.

Notes

Increase the dose (5 g/q) of TrueColour if the grapes are characterized by small berries or are not very ripe.

Pack sizes

Code 112982 – 100 g packs

Code 112983 - 500 g packs

