

Eno&Zymes: AromColor

ENZYMATIC PREPARATION PURIFIED BY THE ACTIVITY OF CINNAMYL-ESTERASE

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:

Balanced enzyme-based preparation that, thanks to the high levels of pectolytic activity and secondary activities such as those performed by hemicellulase and polygalacturonase, facilitates the easy and total dissolution of the colour- and aroma-producing substances contained in the skins. Because it is free from aggressive secondary activities, AromColor does not encourage the release of astringent and unpleasant substances. Moreover, the β -glycoside hydrolase activity enhances the production of aromas right from the earliest stages of the wine-making process.

Benefits:

AromColor boosts the release of anthocyanins — which remain stable even after fining — into the must. As well as the effect on colour, wines treated with this enzyme have a more intense sensory profile in general (red fruits in particular) and have greater structure and smoothness. Using AromColor also makes wines easier to filter.

Characteristics

Granules with a high concentration of pectinase and selected secondary activities (β -glycoside hydrolase), cleansed of cinnamyl-esterase activity.

Origin: *Aspergillus niger*

Dosage

g/hl: 3 - 4

Application: fermentative 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: CPM (cold pre-fermentation maceration)

Temperature/time parameters: 8-12°C / 2-4 days

Instructions for use

To favour the complete homogenisation of the product in the must to be treated, dissolve AromColor 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 (5g/100kg) of AromColor in the event of grape varieties with small fruits or under-ripe grapes.

Package sizes

.112965 - 100 g packs

.112966 - 500 g packs

