Aleazym WG+ L



COMPOSITION

Highly concentrated pectolytic enzyme

GENERAL CHARACTERISTICS

Appearance: dark clear liquid.

ALEAZYM WG+ L is a highly concentrated pectolytic enzyme based on pectinases produced by selected strains of classical Aspergillus niger for red wine making. The strong presence of hemicellulasic and cellulasic secondary activities optimizes extraction from the skins, helping to increase liquid yields and promoting the extraction of anthocyanins, sweet and structuring tannins and varietal aromas.

ALEAZYM WG+ L is a liquid enzyme preparation with minimum 460 PLU/g standardized pectinase activity.

APPLICATIONS

ALEAZYM WG+ L was developed specifically for maceration on the skins and clarification of musts of red and white wines and clarification of musts of white wines. It contains several activities: Pectinlyase (PL, IUB 4.2.2.10), the main activity, which is essential for breaking down esterified pectin; Polygalacturonase, (PG) rich in endo-PG activity that, in synergy with (PL), performs faster clarifications; Pectin esterase (PE), which prepares the substrate for PG action; and Arabanase (AR) for further degradation of the branched parts of pectin.

RECOMMENDED DOSAGES

1-5 g/hl in red wine making

MODE OF USE

ALEAZYM WG+ L is easy to use: add directly to the mass to be treated, then mix thoroughly. We recommend adding under the crusher while loading the tank for fermentation.

PACKAGES AVAILABLE

Bottle 1 kg 5 kg canister

STORAGE CONDITIONS

Unopened package: store in a cool (possibly refrigerated environment at 10°C), dry and ventilated place. Open package: close tightly and store as indicated above.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex

Complies with Reg. (EC) No. 1332/2008



Capitale sociale € 40.000,00 i.v.

Via Sandro Pertini, 12



