

Depectil AR

Pectinolytic enzymes

RELEASES THE AROMATIC WINE CONSTITUENTS

CHARACTERISTICS

- ◆ With its specific enzymatic composition, **Depectil AR** allows the quality of the wine to be improved by:
 - furthering the clarification of the must,
 - making the ulterior wine filtration easier,
 - increasing the variety aroma through the release of the aromatic terpenols from precursors (terpenic glycosides) naturally present in must.
- ◆ Most wines, aromatic or not, contain these compounds and often the aromas stored in the form of “ glycosides ” is more abundant than the free aromas. Content analysis of glycoside have shown that the amounts differ greatly from one wine to another (for example, muscat contains a lot of precursors on the contrary of white ugni).
- ◆ **Depectil AR**, thanks to its specific composition, allows to release aromatic constituents from precursors present in the must.
- ◆ Enzymatic activities and composition :
 - Activities : endo and exo polygalacturonase (EC 3.2.1.15) >25 000 nkat/g,
 - pectin-methyl-esterase (EC 3.1.1.11) >6 000 nkat/g,
 - pectinolyase (EC 4.2.2.10) > 500 nkat/g,
 - β-glucosidases (EC 3.2.1.21)> 45 000 nkat/g
- Composition: maltodextrines, pectinases

DOSAGE

On white and rosé wine vinification :

- ◆ Recommended dose : 5g/100L to 10g/100L - maximum 10g/100L.
- ◆ The maximum dose is to be used for sweet wines.
- ◆ Let it operate for 2 to 3 weeks

On red wine vinification :

- ◆ The use on red wines is still being studied.

INSTRUCTIONS FOR USE

- ◆ Dissolve in ten times its weight of must (100g for 1L)
- ◆ Add to the must at the end of the fermentation process ensuring a good product homogenization.

WARNING : Bentonite stops the action of **Depectil AR**.

PACKAGING

- ◆ Micro granules : box of 50g

QUALITY – SAFETY – ENVIRONMENT

- ◆ Traceability: the lot number on every package allows tracing (origin of the product) and tracking (from product to consumer)
- ◆ **Depectil AR** is classed **Xn-Harmful..**
R42 : May cause sensitisation by inhalation.

STORAGE

- ◆ Full original sealed packaging, stored in a dry and odorfree environment away from the light, at a temperature below 25°C.
- ◆ For conservation from one year to the other : store between 4 and 8°C.
- ◆ Once opened, keep in the fridge and use rapidly.