

# Depectil **EXTRACTION FCE**

## LOW CINNAMOYL ESTERASE LEVEL

### Pectinolytic enzymes

## SPECIALLY DESIGNED FOR JUICE SETTLING

### CHARACTERISTICS

- ◆ Depectil **EXTRACTION FCE** is a preparation of pectinases with particularly high and balanced activities. The preparation comprises the three main pectolytic activities (polygalacturonase, pectin-methyl-esterase and pectin lyase) at an optimal level of activity for this application.  
The cellulase and hemicellulase activities naturally present in this enzyme support and complete the pectinase reaction by contributing to cell tissue breakdown.
- ◆ Among the numerous volatile constituents participating to the aroma of wines, some may be responsible for olfactory faults.  
They are, among others, VINYL -4- PHENOL and VINYL -4- GUAIACOL that may provide a certain heaviness to the aroma of white and rosé wines.  
  
In grapes, these compounds are mainly under esterified form. Esters can be transformed to free phenol acids by the action of an enzyme :  
the CINNAMOYL ESTERASE (CE) sometimes contained in classical pectinolytic enzyme preparations.  
Therefore, in order to reduce the quantity of free phenol acids and to limit the vinylphenol content of wines, **MARTIN VIALATTE OENOLOGIE** proposes for CLARIFYING a pectinolytic preparation with **LOW LEVELS OF CINNAMOYL ESTERASE**.
- ◆ Depectil **EXTRACTION FCE** allows :
  - a quick and efficient clarification,
  - a quicker cold settling,
  - to ease the clarification and filtration.
- ◆ This enzyme is particularly suited for:
  - skin maceration of white grapes: wine aroma, body and mouthfeel.
  - maceration during red winemaking: colour extraction and stabilization, wine structure and aroma.
- ◆ Enzymatic activities and composition :
  - Activities : endo and exo polygalacturonase (EC 3.2.1.15) >36 000 nkat/g,  
pectin-methyl-esterase (EC 3.1.1.11) >14 000 nkat/g,  
pectinolyase (EC 4.2.2.10 ) >2 100 nkat/g
  - Composition : maltodextrines, pectinases.

## APPLICATION RATES

- ◆ Red grapes/ traditional maceration:
  - Colour extraction and stabilization
  - Improved pressingaccording to grape variety, duration and temperature of maceration: **2 to 4g/100 kg**
- ◆ White grapes:
  - Skin fermentations
  - Improved pressingaccording to grape variety, duration and temperature of maceration: **2 to 4g/100 kg**
- ◆ Ask your oenologist about the dosage in special cases, like low temperatures or very short usage time.

## INSTRUCTIONS FOR USE

- ◆ Dissolve in must (about 100g for 1L).
- ◆ Incorporate in the volume to be treated, ensuring a good product homogenisation.

## PACKAGING

- ◆ Micro granules : easy dissolution, box of 100 g and 250 g

## QUALITY-SAFETY-ENVIRONMENT

- ◆ Traceability: the batch number, visible on all packings, allows to follow the plan of backward traceability (from the origin of the product) and forward traceability (to the user)
- ◆ Safety-environment:
  - Classed Xn-harmful.**
  - R42** : can cause a sensitisation by inhalation.

## STORAGE

- ◆ For preparation of micro granules :
  - Full original sealed packaging, stored in a dry and odourless environment out of 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 quickly.