

ENZYMES DEPECTIL® FOR THE PRODUCTION OF WHITE AND ROSE WINES

OBJECTIVE	TIME AND PLACE OF ENZYME ADDITION	RECOMMENDED ENZYME AND APPLICATION RATE	ACTION DURATION
* Skin maceration: to extract and release varietal aromas, as well as color for rosés	Add to grapes, when filling the pneumatic press or the tank where the maceration will take place.	DEPECTIL MP +: 2 to 4 g/100 kg.	6 to 48 hours
* Juice extraction, as well as color extraction for rosés * To improve pressing	On crushed or whole grapes before pressing	DEPECTIL EXTRACTION: 2 to 4 ml/ 100 kg Or DEPECTIL EXTRACTION FCE: 2 to 4 g/100 kg.	30 minutes to 3 hours
* To improve settling	Add to must , after pressing	<p>> For musts high in pectins: DEPECTIL CLARIFICATION: 1 to 2 ml/HL Or DEPECTIL CLARIFICATION FCE: 1.5 to 4 g/HL.</p> <p>> For difficult musts, specifically acidic musts DEPECTIL EASY CLAR 32 FCE: 2 to 4 g/HL</p> <p>> For musts with average amounts of pectins: PECTILYSE WHITE: 1 to 2 g/HL</p>	<p>4 to 12 hours</p> <p>6 to 12 hours</p> <p>4 to 12 hours</p>
* To improve flotation	Add to must, after pressing, before flotation	<p>> For musts high in pectins: DEPECTIL CLARIFICATION: 1 to 2 ml/HL Or DEPECTIL CLARIFICATION FCE: 1 to 2 g/HL.</p> <p>> For musts with average amounts of pectins: PECTILYSE WHITE: 1 to 2 g/HL</p>	2 to 4 hours
* Clarification * To remove residual pectins * To prepare for fining and filtration	Add to must , at the end of the alcoholic fermentation.	DEPECTIL CLARIFICATION: 1 to 2 ml/HL Or DEPECTIL CLARIFICATION FCE: 1.5 to 4 g/HL.	12 to 24 hours
* To release aromatic compounds	Add to must, at the end of the alcoholic fermentation.	DEPECTIL Ar: 5 to 10 g/HL.	2 to 3 weeks
* To optimize on lees ageing * To improve filterability, specifically wines made with botrytized grapes.	Add to must, at the end of the alcoholic fermentation.	DEPECTIL ELEVAGE: 3 to 5 g/HL.	15 days minimum, action is improved by stirring.

ENZYMES DEPECTIL® FOR THE PRODUCTION OF RED WINES

OBJECTIVE	TIME AND PLACE OF ENZYME ADDITION	RECOMMENDED ENZYME AND APPLICATION RATE	ACTION DURATION
<ul style="list-style-type: none"> * To better extract intra-cellular contents * To elaborate red wines for ageing. 	Add to grapes when filling vats	DEPECTIL EXTRA-GARDE FCE: 2 to 3 g/100 kg	Corresponds to the duration of the maceration.
<ul style="list-style-type: none"> * To extract grape cell contents, specifically anthocyanins and polyphenols * Traditional maceration: less than 8 days 	Add to grapes when filling vats	DEPECTIL EXTRACTION: 1 to 3 ml/ 100 kg or DEPECTIL EXTRACTION FCE: 1 to 3 g/100 kg. PECTILYSE RED: 2 to 3 g/100 kg	3 to 4 days
<ul style="list-style-type: none"> * To improve grape heating methods: thermovinification, rapid expansion, hot pre-fermentation maceration <ul style="list-style-type: none"> - to improve color extraction and stabilization - to improve yield when pressing - to facilitate and accelerate must clarification during filtration - to improve the efficiency of fining treatments 	DEPECTIL THERMO 1: add to grapes upon reception, to improve polyphenol extraction. DEPECTIL THERMO 2: add before must pressing during cooling or rapid expansion to improve draining, pressing and filtration.	DEPECTIL THERMO 1-2 with DEPECTIL THERMO 1: 1 to 1.5 ml/100 kg DEPECTIL THERMO 2: 1 to 1.5 ml/100 kg	Adapted to time and place of addition indicated for each enzymatic preparations containing the enzyme DEPECTIL THERMO 1-2
<ul style="list-style-type: none"> * Clarification of new wines and press wines * To prepare for fining and filtration 	Add to must , at the end of the alcoholic fermentation.	DEPECTIL CLARIFICATION: 1 to 3 ml/HL Or DEPECTIL CLARIFICATION FCE: 1.5 to 3 g/HL.	12 to 24 hours
<u>With botrytized grapes:</u> <ul style="list-style-type: none"> * Optimum polyphenol extraction * Color stabilization in synergy with tannins * To improve filterability 	Add to grapes when filling the tank Add to must , at the end of the alcoholic fermentation.	DEPECTIL EXTRACTION FCE: 1 to 2 g/100 kg. <u>and</u> VITANIL VR or SUBLITAN VINIF: 20-30 g/100 kg <u>then</u> DEPECTIL ELEVAGE: 3 to 5 g/HL.	4 to 12 hours 15 days minimum

For the elaboration of red, white and rosé wines, application rates and action duration are a guideline only. They can differ according to the pH, temperature and objective.