

INOZYME TERROIR

ENZYMATIC PREPARATIONS

Highly concentrated clarification enzymatic preparation

ENOLOGICAL APPLICATIONS

INOZYME TERROIR is a lyophilised pectolytic enzymatic preparation which helps to accelerate the clarification of must and improve filtration of the wine.

INOZYME TERROIR is a selected extract from the mould *Aspergillus niger*, with a very broad spectrum of activity.

INOZYME TERROIR comprises pectin-transeliminases, polygalacturonase, pectinesterase and hemicellulases.

DOSE RATE

• 1 to 5 g/hL of must. 1 g/100L corresponds to 10 ml of liquid suspension per 100 litres. The quantities to use will vary with the conditions of the process.

	Clarification of white and rosé musts	Clarification of juices derived from thermo-vinification
Minimum quantity (basic conditions)	1 g/hL	1,5 g/hL
Juice pH <3,0	/	/
Juice temperature : < 10°C	+ 0,5 g/hL	/
Juice temperature : between 10 and 15°C	/	/
Grape variety rich in pectins	+ 1 g/hL	+ 1,5 g/hL
Mechanical harvesting	+ 0,5 g/hL	/
Accelerated pressing	+ 0,5 g/hL	/
Immature grapes or pronounced osmotic stress	+ 0,5 g/hL	+ 1 g/hL
Pectin test positive after 2 hours	+ 1 g/hL	+ 1,5 g/hL

INSTRUCTIONS FOR USE

With a 50 g pot, dissolve the contents of the pot in 1/2 litre of cold water and mix it in until fully dissolved. This solution will remain stable for about 36 hours. Incorporate it as soon as possible: in the receiving hopper, the press or, failing that, add it to the must in the sedimentation tank. If using it with thermo-vinification, it is best to add the enzymes even before heating the harvested grapes, but the temperature of the grapes should not then exceed 60°C. If the temperature is higher, wait for the cooling phase before adding the enzymes.

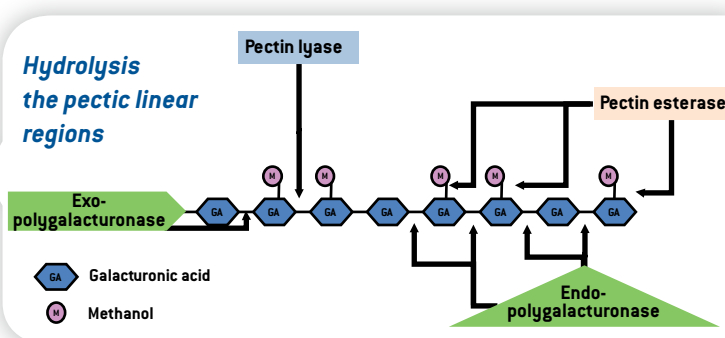
Use a drip system, a metering pump or some other distribution system to provide perfect blending within the harvested grapes or must.

Precautions in use: Do not treat with bentonite and enzymes at the same time as bentonite has the property of adsorbing enzymes. If treatment with bentonite is necessary, this should be done after sedimentation.

INOZYME TERROIR

THE EFFECTIVENESS OF ENDO-POLYGALACTURONASE

Pectins are long, linear chains of galacturonic acids, with branches (hairs) of arabinans and galactanes. The first task of any enzymatic formula is to accelerate the separation of these constituent elements. Certain of these enzymes, given the prefix exo-, can attack the pectins at the end of the chains and then work their way along the polymer. They must therefore proceed sequentially, which all takes time. Others bear the prefix endo-, which means that they can start at any point along the peptic chain. In this way, several endo-enzymes can act at the same time on a single pectic molecule, which brings about a considerable saving in time.



INOZYME TERROIR is particularly rich in endo-polygalacturonase properties that, working in synergy with other pectolytic properties, give it its exceptional effectiveness in the clarification process.

CLARIFICATION FAQs

When clarifying, must I increase the quantity of INOZYME TERROIR if the grape harvest is spoiled (Botrytis)?

Not necessarily because **INOZYME TERROIR** has no glucanase properties. In such cases, it is better to use **INOZYME CLEAR**, either on its own or in combination with **INOZYME TERROIR**.

If the musts are too settled out (low turbidity), will I have greater difficulty with fermentation and thus an increase in volatile acidity?

That is a risk but it will be enough just to reincorporate some of the lees to raise the turbidity slightly. Moreover, using the **BIOPROTECT** yeast protector when rehydrating the yeasts will reduce the risks of fermentation stress associated with low turbidity. The rapid elimination of sediments thanks to **INOZYME TERROIR** is still, in all cases, a safe bet for the microbiology and thus for the fermentation too.

Why is it that an enzyme seems to work effectively with one vintage but not so well the next?

The effectiveness of an enzyme preparation depends on the right match between its concentration, the conditions of the medium and the raw material itself. From one year to another, the various factors such as osmotic stress, grape skin thickness, pH, quantities of pectins or beta-glucans, etc. may vary radically, requiring a different quantity or even a different enzymatic formula.

What is the difference between INOZYME and INOZYME TERROIR?

INOZYME TERROIR is a preparation with a far higher pectinase concentration, especially in endo-polygalacturonase, than **INOZYME**. It is thus far more effective in difficult sedimentation conditions where **INOZYME** might prove inadequate.

It also permits faster settling out of the sediments with better compaction.

PACKAGING AND STORAGE

- 50 g and 250 g

Use within 3 days of opening.

Store in a dry environment which is well ventilated at a temperature between 5 and 25°C.

The recommended use by date is marked on the packaging.