LYSIS ESSENTIA

Concentrated microgranular enzymatic preparation for expressing aromas

CHARACTERISTICS

LYSIS ESSENTIA is a microgranular enzymatic pectolytic preparation concentrated in βglucosidase, derived from *Aspergillus niger,* complemented by rhamnosidase-type activities for expressing aromas in wine.
LYSIS ESSENTIA is naturally poor in cinnamoyl esterase and thus prevents the formation of volatile phenols.

OENOLOGICAL PROPERTIES

Certain aromatic varieties contain terpenic aromas such as linalol, nerol, geraniol and citronellol. These aromas found in the grape skin cells are linked to pectic-type polysaccharides in the form of non-odorous precursors.
LYSIS ESSENTIA enables:
- extracting precursors
- expressing aromas
- obtaining more aromatic wines

APPLICATIONS

- Alsace vine varieties such as Riesling, Gewürztraminer and Pinot gris
- Muscats
- Chenin
- Viognier
- Chardonnay

APPLICATION RATE

Recommended dose: 2 to 4 g/hL depending on the vine variety, the duration and temperature.

INSTRUCTIONS FOR USE

Dilute **LYSIS ESSENTIA** in 10L of water or must.
Inhibited by glucose, add **LYSIS ESSENTIA** during alcoholic fermentation when the density is under 1020. Let sit for 1 to 3 weeks at a temperature included between 15 to 25°C. Stop the reaction depending on taste by adding 20 to 25 g/hL of bentonite **PERFORMA.**
Precautions for use:
Product for exclusively oenological and professional use.
Use in compliance with regulations in force.

PACKAGING

100g box

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free place. Upon reception, keep at a temperature under 25°C. To keep after the harvest, store at a temperature between 8°C and 15°C.
Once open: keep at a temperature between 8°C and 15°C and use quickly..

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