

SPECTRA® THIOL

Specific enzyme preparation for the extraction of aromatic precursors from grapes

CHARACTERISTICS

SPECTRA® THIOL is a liquid enzyme preparation with a **high concentration of pectolytic activities** necessary to break down the pecto-cellulosic walls of the cells that make up the grape. This "destructuring" will **facilitate the release of the group of aromatic precursors** contained in these cells.

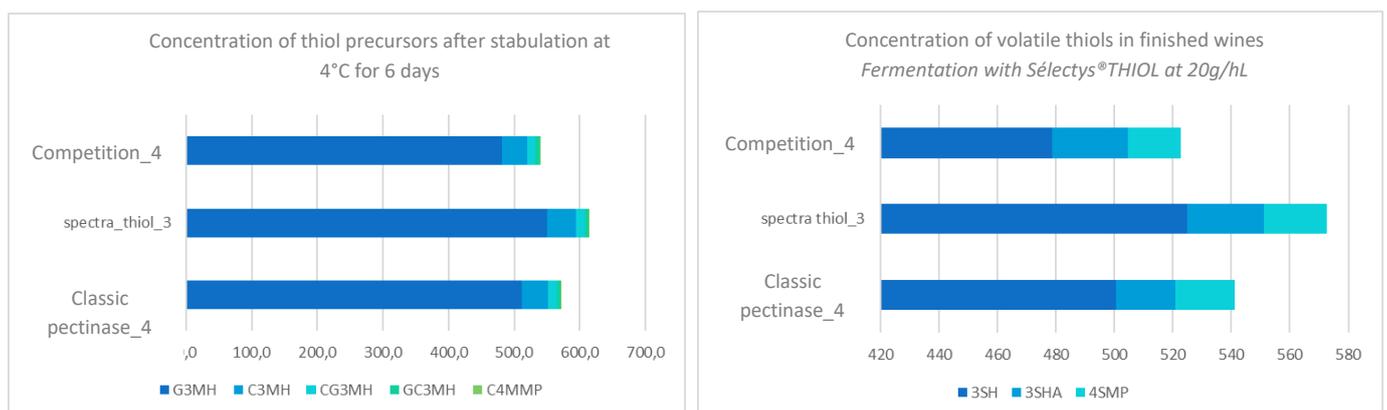
The combined use of **SPECTRA® THIOL** with a thiol-releasing yeast with 2 long alleles in the IRC7 gene coding for β -lyase production, such as **SELECTYS® THIOL**, will increase the aromatic potential.

OENOLOGICAL PROPERTIES

Defined on specific criteria, **SPECTRA® THIOL** has the capacity to work at **low temperatures** and participates in the destructuring of plant cell walls.

SPECTRA® THIOL makes it possible to:

- Promote the release of primary aroma precursors of the grape, such as thiols
- Complete the aromatic gain in cold stabulation
- Optimise the extraction phase during skin maceration
- Facilitate the clarification and natural sedimentation of must



Comparison of different enzyme preparations with Sauvignon, after cold stabulation and an optimised fermentation itinerary.

APPLICATION

May be used on all must intended for the production of white or rosé wines. Recommended for grape varieties rich in aromatic precursors: Sauvignon, Roll, Colombard, Grenache, Cabernet Sauvignon, Syrah, etc.

DOSAGE

Recommended dose: 2 to 4 mL/hL.

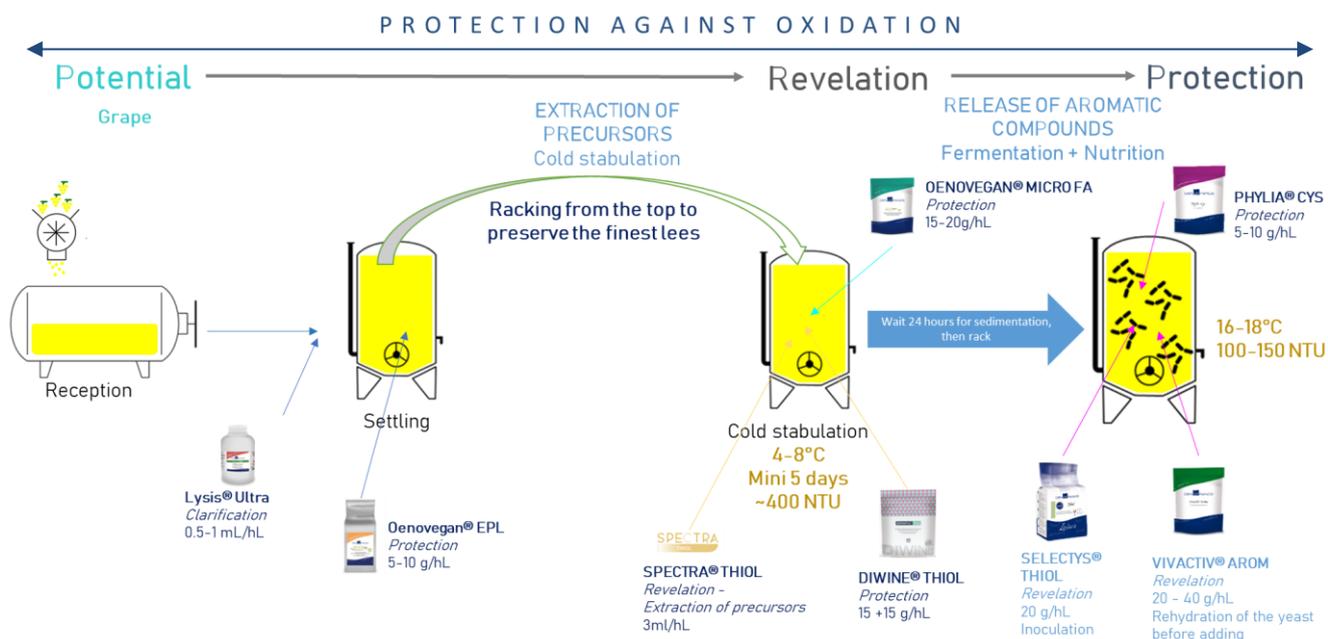
Skin maceration: 10°C < Temperature < 14°C, 6 to 12 hours before pressing.

Stabulation: **Minimum contact time** of 5 days at a temperature between 4 and 8°C.

A dose of copper is recommended before stabulation to avoid precipitation of thiol-like aromas. For [Cu] levels > 0.5 mg/L, use **DIWINE® THIOL** at 20 g/hL to chelate the copper molecules and make them precipitate in order to preserve the aromatic precursors.

INSTRUCTIONS FOR USE

Dilute **SPECTRA® THIOL** in 10 times its weight in water if necessary for the proper diffusion of the enzyme in the volume to be treated.



PACKAGING

100 mL and 1 L flasks

STORAGE

Store unopened, sealed packages as from receipt at a temperature between 8°C and 15°C, away from light in a dry, odour-free environment. Do not allow to freeze.

Open package: Once opened, store at 8°C to 15°C. Do not allow to freeze. Use up rapidly.

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