

# LYSIS ELEVAGE

Microgranular enzymatic preparation used to accompany ageing great wines

## CHARACTERISTIQUES

**LYSIS ELEVAGE** is a microgranular enzymatic preparation, rich in pectinase, cellulase and  $\beta$ glucanases derived from *Aspergillus niger* used for releasing glucanes from the yeast cell walls during the ageing on lees process.

**LYSIS ELEVAGE** is naturally poor in cinnamoyl esterase and thus prevents the formation of volatile phenols.

## OENOLOGICAL PROPERTIES

- Release of glucanes from yeast cell walls
- Polysaccharide and mannoprotein enrichment while providing roundness and volume
- Acceleration of yeast autolysis
- Decrease ageing time
- Improve filterability

## APPLICATIONS

- On all types of wine requiring ageing on lees

## APPLICATION RATE

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

## INSTRUCTIONS FOR USE

Dilute **LYSIS ELEVAGE** in 10L of water or must.  
Incorporate into volume to be treated. Homogenize well.

### 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.

*The above-mentioned information is based on our knowledge at the time. This information is provided without commitment or guarantee, given that the conditions for use are beyond our control. This information does not release the user from complying with regulations and safety data in force. This document is the property of SOFRALAB and can not be modified without its authorization*