

# LYSIS FIRST

# Microgranular enzymatic preparation used to extract and stabilize the color of red wine naturally rich in harsh and bitter tannins

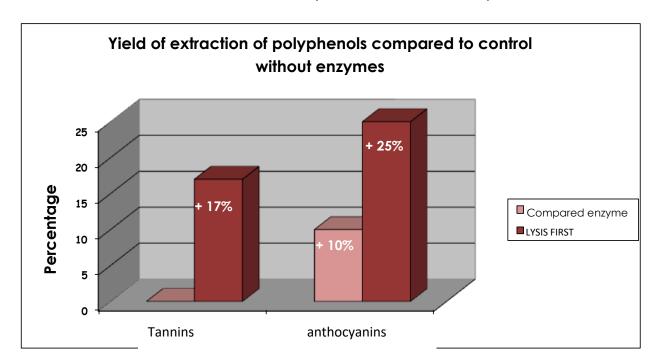
#### **CHARACTERISTICS**

**LYSIS FIRST** is a microgranular enzymatic preparation, rich in pectinase and cellulase, derived from Aspergillus niger used for extracting and stabilizing color of red wine naturally rich in tannins which need to be rounded.

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

# **OENOLOGICAL PROPERTIES**

- Increased extraction of color and tannins
- Stabilization of color by extracted tannins
- More supple and less bitter tannin perception by the release of polysaccharides
- The presence of secondary protease activities alters proteins likely to react with and precipitate the coloring matter.
- As such, the color of the harvest is not only extracted, it is likewise preserved.



# **APPLICATIONS**

• On all types of rich quality and structured red wine



### **APPLICATION RATE**

Recommended dose: 2 to 5 g/100 kg of harvest depending on the vine variety, duration, temperature and color fragility.

On rosé: 1 to 3 g/hL.

#### **INSTRUCTIONS FOR USE**

Dilute LYSIS FIRST in 10L of water or must.

Add to the de-stemmed harvest or when filling the tank. 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.

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