

# 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.

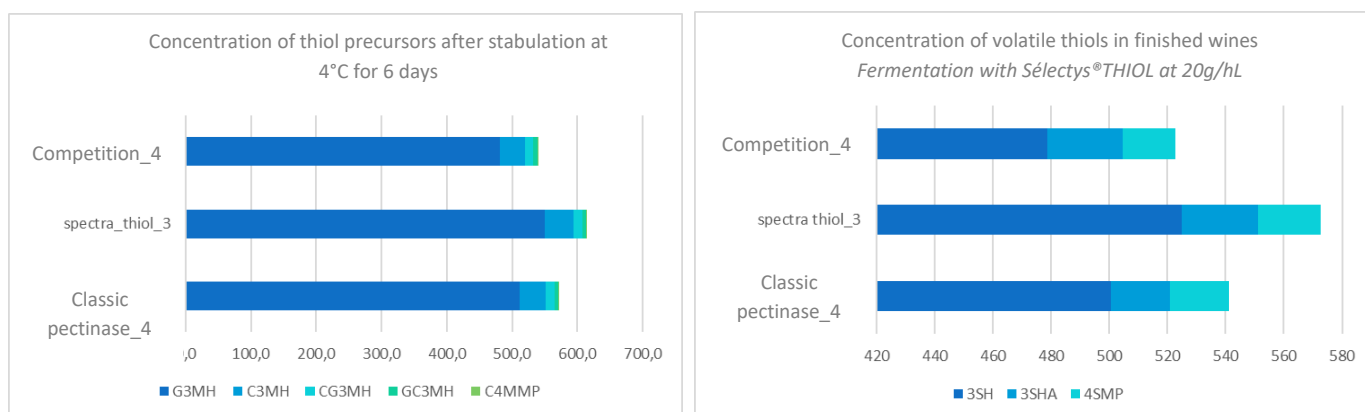
The combined use of **SPECTRA® THIOL** with a thiol-releasing yeast with 2 long alleles in the IRC7 gene coding for  $\beta$ -lyase production, such as **SELECTYS® THIOL**, will increase the aromatic potential.

## 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.

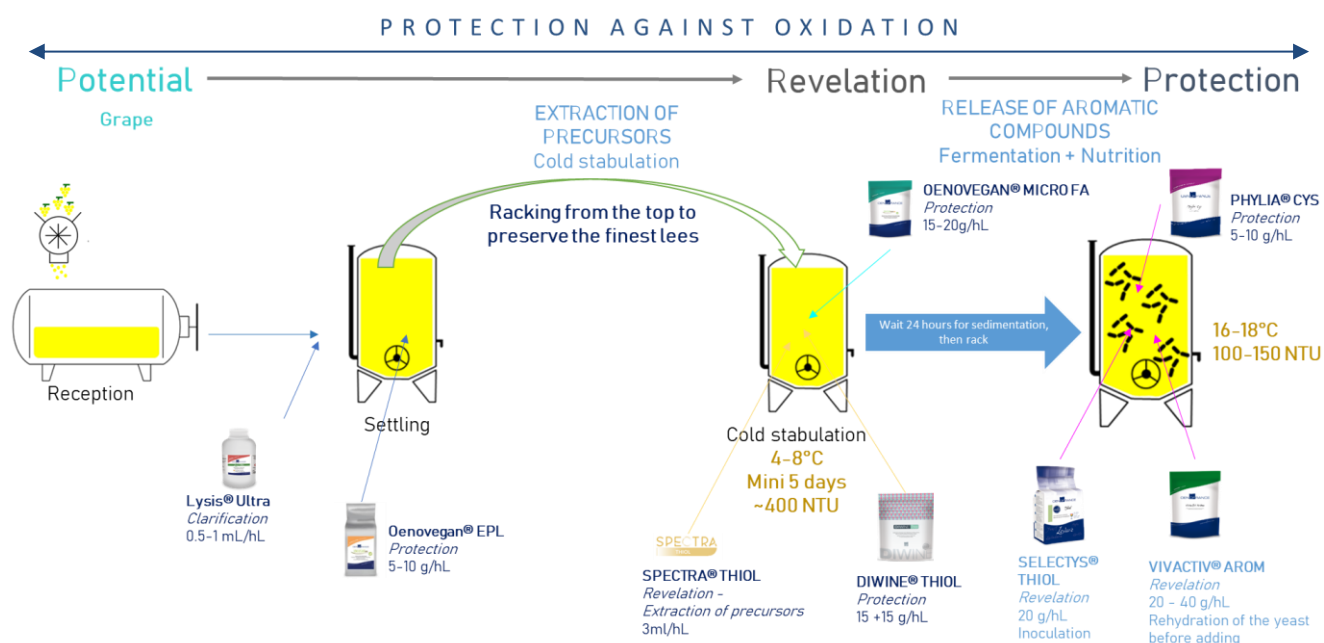
Skin maceration: 10°C < Temperature < 14°C, 6 to 12 hours before pressing.

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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