

# Eno&Zymes: EvolutionPlus

## ENZYMATIC PREPARATION PURIFIED BY THE ACTIVITY OF CINNAMYL ESTERASE AND ANTHOCYANASE

Conforms with the International Oenological Codex, the Food Chemical Codex V (FCC) and the FAO/WHO Expert Committee on Food Additives (JEFCA). Derives from non-GM strains of *Aspergillus niger* and *Trichoderma harzianum*. Does not contain preservatives. Allergen free.

### Applications:

ageing of still and sparkling white wines, red wines, rosés and treatment of botrytized grapes.

### Product:

thanks to the strong activity of pectolytic enzymes and  $\beta$ -glucanase, this balanced enzymatic preparation makes the ageing process more rapid, improving the quality of the wine. Thanks to the complementary action of pectinases and glucanases, the use of EvolutionPlus improves the overall sensory profile of the wine.

### Benefits:

EvolutionPlus accelerates the natural ageing process of wine, favouring the release of mannoproteins that stabilize the unstable colour fractions. The use of EvolutionPlus makes it possible to obtain wine ready for bottling in more rapid time, reducing the quantity of adjuvants needed for clarification. The use of EvolutionPlus improves the filterability of wine.

### Characteristics

Granules with a high concentration of pectinases, with specific secondary activities and  $\beta$ -glucanases  $\beta(1-3)$ ,  $\beta(1-6)$ , purified by the activity of cinnamyl esterase and anthocyanase.

Origin: *Aspergillus niger* and *Trichoderma harzianum*.

### Dosage

g/hl: 2-3

Application: Ageing of white wines

Temperature/Time Parameters: 8-16 °C / at least 4 weeks

g/hl: 4-5

Application: Ageing of red wines

Temperature/Time Parameters: 8-16 °C / at least 4 weeks

g/hl: 2-3

Application: Treatment of botrytized grapes

Temperature/Time Parameters: 10-14 °C / 2-4 days

g/hl: 2-4

Application: Ageing of sparkling wines

Temperature/Time Parameters: 8-12 °C / at least 4 weeks

### How to use

To favour the complete homogenisation of the product in the must or wine to be treated, dissolve EvolutionPlus in water at a ratio of 1:10.

Add EvolutionPlus during the wine maturation phase or to botrytized grapes or must.

### Storage

Store in a cool, dry environment.

Once the package has been opened, it must be carefully re-closed and stored in a cool, dry environment.

### Notes

Increase the dose (+20% g/hl) of EvolutionPlus for treatments in temperatures below 12 °C.

### Pack sizes

Code 112978 - 100 g packs

Code 112979 - 500 g packs



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