

VIAZYM AROMA

Pectolytic enzyme preparation for the release of terpenic aromas in wines.

CHARACTERISTICS

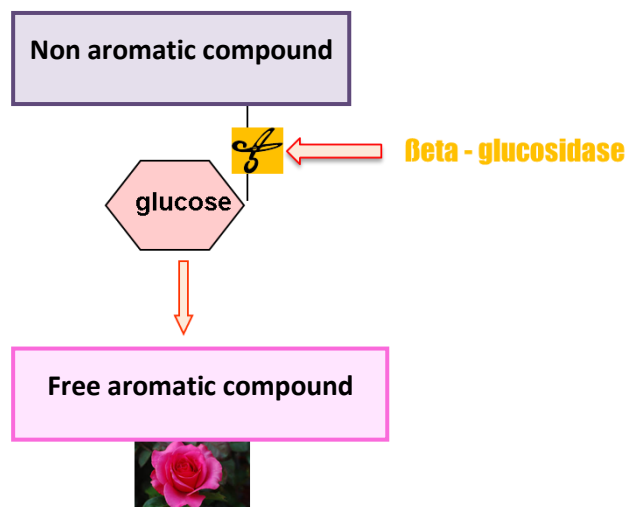
VIAZYM AROMA is a micro-granulated enzyme preparation obtained from *Aspergillus niger* high in β glucosidase activities.

The absence of cinnamoyl esterase in **VIAZYM AROMA** prevents the formation of volatile phenols.

ENOLOGICAL PROPERTIES

In wines, terpenic aromas such as linalool, nerol, geraniol, and citronellol, are bound to a glucose molecule as non-aromatic glycolysis precursors.

VIAZYM AROMA contributes to release bound aromas by cutting the bond between the glucose and the aromatic compound which then becomes volatile and aromatic (see diagram below).



APPLICATION FIELD

VIAZYM AROMA produces more aromatic wines when used with the following grape varieties:

- Alsatian grape varieties: Riesling, gewürztraminer, pinot Gris
- muscat
- chenin
- viognier
- chardonnay

VIAZYM AROMA promotes the clarification of wines.

APPLICATION RATES

Recommended application rate: 2 to 5 g/HL

INSTRUCTIONS FOR USE

Dilute **VIAZYM AROMA** in approximately 10 L of water or must.

Add to the volume to be treated.

Ensure proper homogenization.

Based on tasting notes, stop the enzyme action with a bentonite treatment (10 to 20 g/HL).

Precaution for use:

Product for professional enological use only.

Use according to current regulations.

PACKAGING

100g box

STORAGE

Upon reception, store unopened package at a temperature below 25°C, away from frost and light in a dry and odorless area. After harvest, store at a temperature between 8°C and 15°C.

Opened package: store at a temperature between 8°C and 15°C, away from frost and use rapidly.

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