

## VIAZYM MP

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**Pectolytic enzyme preparation  
for the skin maceration and elaboration of fruity and aromatic wines**

### CHARACTERISTICS

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**VIAZYM MP** is a micro-granulated enzyme preparation obtained from *Aspergillus niger*, rich in pectinases whose action is reinforced by cellulase and hemicellulase activities. Bglucosidase activities contribute to the release of aromas bound to precursors.

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

### ENOLOGICAL PROPERTIES

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- The degradation of pectins improves pressing with a better juice yield and a rapid clarification of musts
- Produces compacted lees
- Degradation of plant cell walls to release the aromatic terpenic precursors
- Reveals varietal aromas (thiols)

### APPLICATION FIELD

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- Skin maceration with white and rosé grape varieties for the elaboration of fruity and aromatic wines

### APPLICATION RATES

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Recommended application rate: 2 to 4 g/100kg of grapes according to the grape variety, the length and temperature of maceration.

### INSTRUCTIONS FOR USE

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Dilute **VIAZYM MP** in approximately 10 L of water or must.  
Add to the volume to be treated. Ensure proper homogenization.

**Precaution for use:**

Product for professional enological use only.  
Use according to current regulations.

### PACKAGING

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100g box

### CONSERVATION

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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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