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Œnozym[®] FW – Fruity Wine

ŒNOZYM[®] FW helps clarification and boosts the aromatic potential of white and rosé wines by liberation of varietal aromas.



ŒNOLOGICAL BENEFITS

- ◆ Terpenes and C13-norisoprenoids are compounds that are naturally present in grapes and contribute to the varietal aroma of wines. They are largely found in wines in their odourless form, as glycosylated precursors (linked to sugar molecules).

ŒNOZYM[®] FW has glycosidase activities which allow to cut the glycosyl groups from these precursors, thus freeing the aromatic molecules.

ŒNOZYM[®] FW is especially recommended for terpenic varieties (Muscat, Gewürztraminer, Riesling, etc.). It can also be used on all other varieties, particularly for the revelation of β -damascenone which enhances of the fruity profile of wines.

- ◆ ŒNOZYM[®] FW contains pectinases which help to clarify wines.



PACKAGING

- ◆ 100g box



EXPERT'S ADVICE

Once the desired aromatic profile is obtained, the enzymatic reaction can be blocked by adding 10g/hL bentonite.



USAGE

- ◆ **Preparation and stockage :**

Please see information on the packaging and the technical data sheet.



DOSAGE

- ◆ **Dry wines :**
3 to 6 g/hL
- ◆ **Sweet wines :**
6 g/hL



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