

# EXAROME

## ENZYMATIC PREPARATIONS

Brings out varietal aromas when ageing white wines..

### ➤ OENOLOGICAL APPLICATIONS

**EXAROME** is an enzymatic preparation containing pectinolytic and glucosidic enzymes.

**EXAROME** encourages the release of aromatic compounds in young wines, particularly the varieties Muscat, Gewurztraminer, Riesling and other varieties whose precursor aroma compounds are terpene based.

### ➤ PROPERTIES

- Origin: Concentrated and purified extracts from various strains of *Aspergillus niger*.
- Main enzyme activity: pectinase. Includes a large number of secondary glucosidase enzymes.
- Cinnamyl esterase activity: high: No effect when used after alcoholic and malolactic fermentations.
- Format: Perfectly soluble micro-granules.

### ➤ DOSE RATE

- 5 to 13 g/hL for bringing out aromas. 1 g/100L corresponds to 10 ml of liquid suspension per 100 litres. The quantity to use will vary with the requirements of the process:

	After FA, it helps exploit the aroma potential of white or rosé wines
<b>Classic conditions</b>	<b>3 g/hL</b>
Wine pH < 3,0	+ 1 g/hL
Temperature < 8°C	+ 4 g/hL
Temperature between 8°C y 15°C	+ 2 g/hL
Sweet wines	+ 2 g/hL
Dessert wines	+ 5 g/hL
Ageing time < 10 days	+ 4 g/hL

Prior testing in the bottle is always a recommended for adjusting the concentration to suit the wine's aroma potential and the desired final product.

### ➤ INSTRUCTIONS FOR USE

Using a 100g pot, dissolve the contents in 1 litre of cold water and mix it until fully dissolved. This solution will remain stable for about 36 hours. Incorporate it after alcoholic fermentation (and after malolactic fermentation too, if desired).

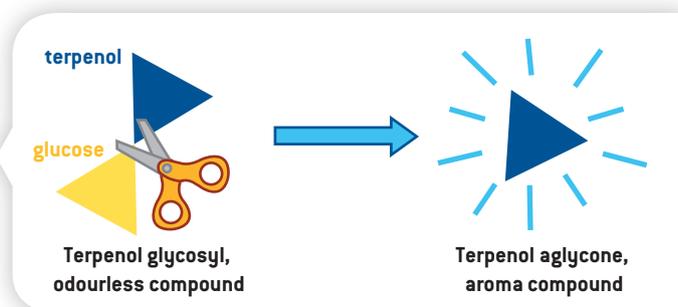
Ensure perfect blending with the wine by pumping over the full volume.

Monitor the levels of free SO<sub>2</sub> throughout the process and adjust the concentration where necessary. After obtaining the required sensory properties, stop the enzyme reaction by a light addition of bentonite (10 g/100L).

# EXAROME

## ↓ RELEASING AN UNDER-EXPLOITED AROMA POTENTIAL

More than forty terpene compounds may be involved with the intensity and varietal aroma complexity of white wines. For most grape varieties, however, these aromas are bound to a single glucose molecule and thus remain, largely, odourless precursors. Thanks to the effect of its beta-glucosidase, however, **EXAROME** gradually breaks down these bindings, thus releasing the full aroma potential and permitting the preparation of young but aromatic wines.



## ↓ EXAROME FAQ's

### ***Is there any point using EXAROME on allegedly non-aromatic grape varieties?***

Even if the grape varieties said to be 'neutral' only have a few terpene precursors, the glycosidase reaction still brings these out, thus increasing the fruity intensity of the wines. These enzymes, moreover, may have the effect of bringing out the beta-damascenone, a flavour enhancer for a wine's fruity aromas.

### ***Does EXAROME increase the richness in varietal thiols?***

No. Since the known precursors for varietal thiols are not glycosyl, **EXAROME**'s effect is not likely to bring them out. On the other hand, given the synergy between thiols and terpenes, **EXAROME** may increase the perception of a wine's fruit thiols.

### ***If I use EXAROME, can I do without a clarification enzyme with my wines?***

**EXAROME** will accelerate clarification, but we strongly recommend using FLUDASE as well in order to hydrolyse the yeast glucans and help break down the pectins.

### ***Is there really any beta-glucosidase effect on wines with residual sugars?***

Generally speaking, the presence of glucose inhibits, but does not destroy, beta-glucosidase enzyme activities. This inhibition, however, is only partial and certain enzymes are clearly less significant than others (Riou et al, 1998) but still have an adequate reaction, in heavier concentrations, on wines with residual sugars.

## ↓ PACKAGING AND STORAGE

- 100 g

Store in a dry environment which is well ventilated at a temperature between 5 and 25°C.

The recommended use by date is marked on the packaging.