Art. 003.075.9

## enzyme Vinoferm zymex Aroma 100 g

## Vinoferm® Zymex Aroma

Special multi active enzyme (pectinase, arabinase and beta-glycosidase activity) in powder for more aromatic wines and distillates. The arabinase and betaglycosidase activity releases aromatic components, bound to sugars, from the fruit/grapes. This results in more aromatic wines/musts. Can also be used in distilling. May lead to a slight loss of colour. Best kept in the refrigerator. Dosage: $4-8 \mathrm{~g} / 10$ litres of wine, to be added at the end of the fermentation.


## Specification

Packing dimensions and weight:

| Weight | 0.1 kg |
| :--- | :--- |
| Length | 16.6 cm |
| Height | 1.8 cm |
| Width | 11.2 cm |
| EAN code | 5425000396505 |

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## The use of enzymes

You hear the wildest stories about enzymes, so let's clear up some facts. Unless indicated otherwise, the stated quantity applies at room temperature $\left(20^{\circ} \mathrm{C}\right)$ with a contact time of 12 hours. Every reduction of $7^{\circ} \mathrm{C}$ in temperature can be compensated by doubling the dose. Every halving of the desired contact time can also be compensated by doubling the dose. The order in which the ingredients are added is extremely important, one ingredient can have a great influence on the effect of another - even an unfavourable one - so never add e.g. bentonites while the enzymes are still active. Leave at least 12 hours between adding enzymes and adding bentonite.

