



LAFAZYM AROM 100g

Brand: Laffort

Shipping time: 24h - available

Price

167,66 PLN

Description

LAFAZYM® AROM



β -glucosidase and pectinase preparation for revealing terpenic varietal aromas from their precursors during the production of aromatic white wines.

- **LAFAZYM® AROM** contains a high β -glucosidase activity which enables the hydrolysis of sugars at the terminal ends of terpenic precursors.
- **LAFAZYM® AROM** reveals terpenes in white wines in order to increase aromatic intensity.
- Especially recommended for terpene precursor-rich grape varieties such as Muscat, Riesling, Gewürztraminer, Chenin blanc, Pinot gris, certain Chardonnays and Viognier...
- Improves wine clarification.
- To increase the amount of aromatic precursors use an extraction enzyme at crushing, such as **LAFAZYM® EXTRACT** or **LAFAZYM® PRESS**, and then **LAFAZYM® AROM** at the end of alcoholic fermentation.