



Vinozym[®] Vintage FCE

– enhancing colour
and flavour in premium red wines

Increase colour stability, polyphenol, aroma extraction and throughput in your winery with Vinozym Vintage FCE. This unique enzyme solution is a cost-effective way of getting the most out of your red wine grapes and producing premium wines with more body and mouthfeel.

Benefits

• Enhances colour

Ease colour extraction and improve colour stability by up to 20% with Vinozym Vintage FCE. In addition, this solution's unique enzyme activity maintains the colour of your wine even after fermentation and maturation.

• Improves overall flavour profile

Produce wines with more body and mouthfeel with Vinozym Vintage FCE, which enhances soft tannin extraction by 15% without increasing astringency. This unique enzyme solution does this by extracting smooth tannins from the skin and polysaccharides from the pulp, leading to wine with a better overall flavour profile.

• Increases throughput

Increase the free-run wine release at the end of alcohol fermentation by 5-10% with Vinozym Vintage FCE, and minimise maceration time by 30%. This reduces mechanical work such as pumping, and limits cold prefermentary maceration.

• Enables more fruity flavours

This unique enzyme solution enhances the release of flavours and aroma precursors from the skin of the grape to help you produce red wines with more fruity flavours.

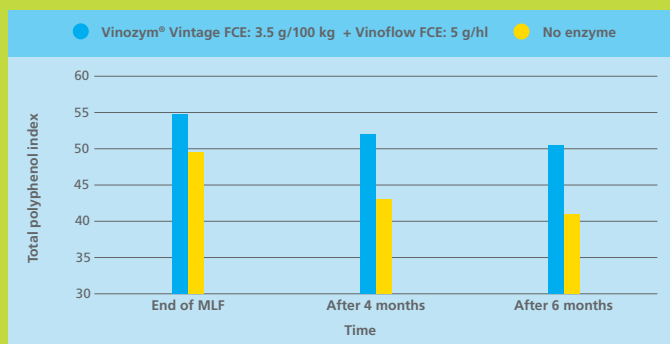


Novozymes is the world leader in bioinnovation. Together with customers across a broad array of industries we create tomorrow's industrial biosolutions, improving our customers' business and the use of our planet's resources.

Vinozym Vintage FCE

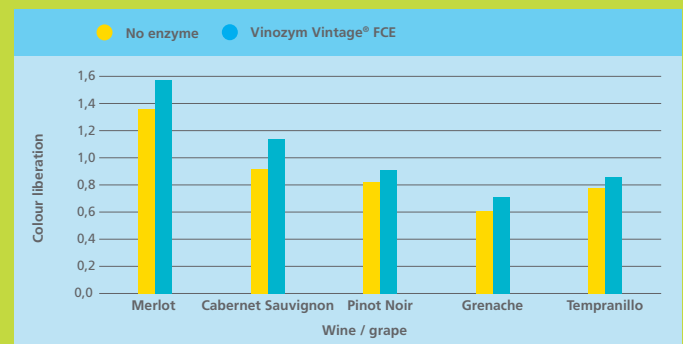
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Total polyphenol index follow-up over time



Vinozym Vintage FCE has a positive effect on colour and polyphenol extraction. The effect varies according to the year and the grape variety, and enzyme-treated wine is more stable over time.

Vinozym Vintage FCE's effect on colour liberation on various varieties



Vinozym Vintage FCE significantly improves colour liberation in a variety of red wines.

Technical parameters

Vinozym Vintage FCE is used after the crusher/destemmer when filling the maceration tank. SO₂ does not affect enzyme activity. Vinozym Vintage FCE enables you to reduce the cold maceration time by 30-100% and can even eliminate the cold soak process. This ensures that you produce fruity red wines with one day of cooling instead of two without enzymes.

Dosage

3-4 g/100 kg grapes on large berries. The dose should be increased to 4-5 g/100 kg for small berry grapes or under dry-year conditions or lower ripeness.

Contact time

The enzyme is active as soon as it is added to the grapes.

For more information, or for more office addresses, visit www.novozymes.com

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