



LYSIS® MPC

Microgranular enzymatic preparation used for musts and wine derived from hot pre-fermentation maceration

CHARACTERISTICS

LYSIS® MPC is a microgranular enzymatic preparation derived from Aspergillus niger and concentrated in pectinases and cellulases used for clarifying musts derived from hot prefermentation maceration.

Hot pre-fermentation maceration denatures the natural pectinase of grapes. It is for this reason that it is essential to use LYSIS® MPC for clarifying this type of must. On the other hand, it is important to take advantage of the high temperature to optimize the action of the enzyme as soon as the temperature goes 55°C.

LYSIS® MPC is naturally poor in cinnamoyl esterase and thus prevents the formation of volatile phenols.

OENOLOGICAL PROPERTIES

- Complete breakdown of pectins leading to the proper clarification of the must
- Improved pressing yield.
- Perfectly settled lees
- MPC eliminates 3-isobutyl-3-methoxypyrazin which is responsible for the green pepper flavor of Cabernet wines

APPLICATIONS

To obtain colorful, supple and fruity red wines

APPLICATION RATE

Recommended dose: 2 to 4 g/hL depending on the vine variety, the duration and the temperature.

INSTRUCTIONS FOR USE

Dilute LYSIS MPC in 10L of water or must.

Add to must while cooling, temperature included between 55°C and 30°C for maximum activity. Precautions for use:

Product for exclusively oenological and professional use.

Use in compliance with regulations in force.

PACKAGING

100g box

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free place. Upon reception, keep at a temperature under 25°C. To keep after the harvest, store at a temperature between 8°C and 15°C. Once open: keep at a temperature between 8°C and 15°C and use

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