DEPECTIL ELEVAGE

Microgranuled enzymatic preparation to improve the organoleptic quality of wines ageing on lees and their filterability

CHARACTERISTICS

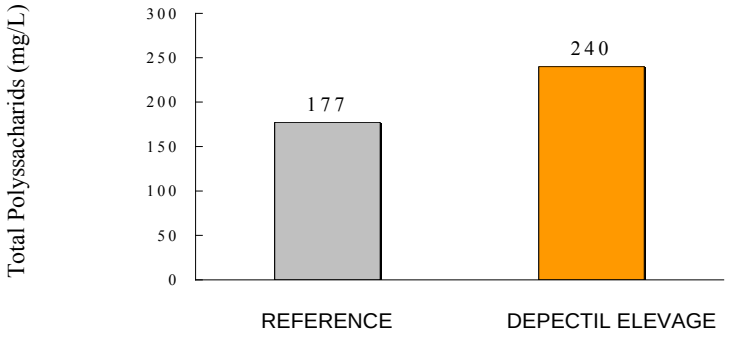
- During the alcoholic fermentation and the lee ageing, yeasts release, in the must and then in the wine, in the constitutive compounds of their inner surfaces. These are essentially glucans and mannoproteins. Glucans have a blocking ability during the wine filtration, whereas the mannoproteins have many positive effects, notably on wine stabilisation (1).
- In case of harvests contaminated by Botrytis cinerea, there is a high liberation in the wine of high blocking glucans (2).
  DEPECTIL ELEVAGE is a preparation based on ß-glucanase, which allows, on one hand, to optimise the liberation of yeast mannoproteins and, on the other hand, to degrade the high blocking glucans.
  Wines, treated with **DEPECTIL ELEVAGE**, are easier to filter and show high organoleptic qualities and a better stability.
  DEPECTIL ELEVAGE has a low Cinnamoyl-Esterase activity.

- The use of **DEPECTIL ELEVAGE** allows to obtain better quality wines more quickly and more easily, which is confirmed by the following test trials :

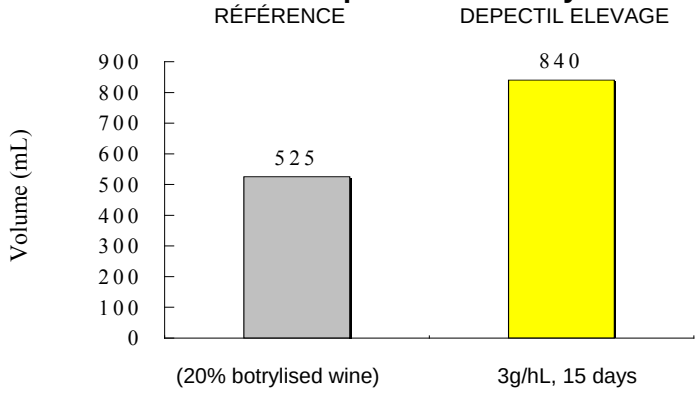
1) FINE LEE AGEING, CHARDONNAY (3)

Dosage ..... : 5 g/hL
Duration ..... : 15 days
Temperature ..... : 16°C

DEPECTIL ELEVAGE allows an extraction of yeasts polysaccharides, which positively contributes to the roundness of wines.



2) FILTERABILITY ON CELLULOSE AND KIESELGUHR – Lab Machine –
Lab trials on 1 litre of wine, pressure 1 Bar (4)
Addition of **DEPECTIL ELEVAGE** (Dose of 3 g/hL, action for 15 days at 18°C)
DEPECTIL ELEVAGE allows to improve filterability.



Martin Vialatte Œnologie
79, av. A.A. Thévenet - B.P. 1031 - Magenta - 51319 **EPERNAY** cedex - FRANCE
Tél. : 03.26.51.13.50 Fax : 03.26.51.87.60 www.martinvialatte.com

DOSAGES

- Wine filtering, classical ageing : 3 to 5 g/hL.
- Fine lees ageing (white or red wines) : 3 to 5 g/hL.
  As with all enzymes, the activity of **DEPECTIL ELEVAGE** depends on the temperature. For temperatures below 12°C, it is recommended to i ncrease dosages.
- In all cases, for an action during at least 15 days is necessary to obtain the optimum effect of **DEPECTIL ELEVAGE**.
- Stirring speeds up the action of the enzymes.
- Taste regularly and rack when the desired result is obtained.

INSTRUCTIONS FOR USE

- Dissolve **DEPECTIL ELEVAGE** in some must at the end of the fermentation (density inferior to 1000). (50 g for 1 litre)
- Incorporate into the must to be treated, ensuring a good homogenisation of the product.

PACKAGING

- Micro granules : box of 100 g.

STORAGE CONDITIONS

- Full original sealed packaging, store in a dry, odourless environment, out of the light, at a temperature below 25°C.
- For conservation from one year to the other : store between 4 and 8°C.
- Once opened, keep in the fridge and use quickly.

SAFETY INSTRUCTIONS

- **DEPECTIL ELEVAGE is classed Xn-harmful**.
  R42 : can cause a sensitisation by inhalation.

BIBLIOGRAPHY

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