

Vinozym[®] Process

– Improve your extraction processes for short-maturation wines

Enhance your extraction processes with Novozymes' new wine enzyme: Vinozym Process. This unique, purified enzyme solution has been especially developed to complement modern extraction methods and improve process efficiency in the production of both red, white, and rosé short-maturation wines.

Benefits

- **Increases throughput and juice yield; reduces gross lees**

Increase must yield by 5–10% and reduce the volume of gross lees by up to 50%. Speed up your production process with Vinozym Process, and optimize the capacity of your existing equipment and generating productivity gains.

- **Improves color and tannin content**

Produce wines with up to 10% increased color intensity, up to 50% more tannins and enhanced aroma and body with Vinozym Process. The enzyme is FCE purified, improving the quality of your wine by avoiding the development of off-flavors during and after fermentation.

- **Reduces clarification costs**

Vinozym Process reduces viscosity and turbidity by up to 90% – even in difficult whites such as Semillon and thermo treated red musts.



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.

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Overall wine yield increase

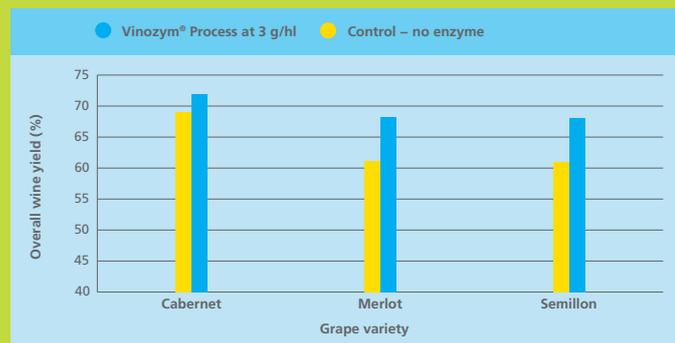
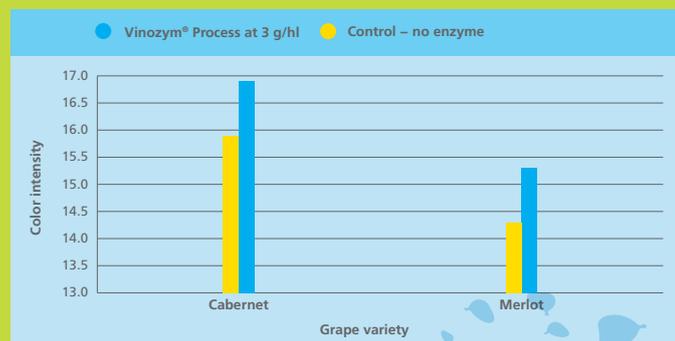
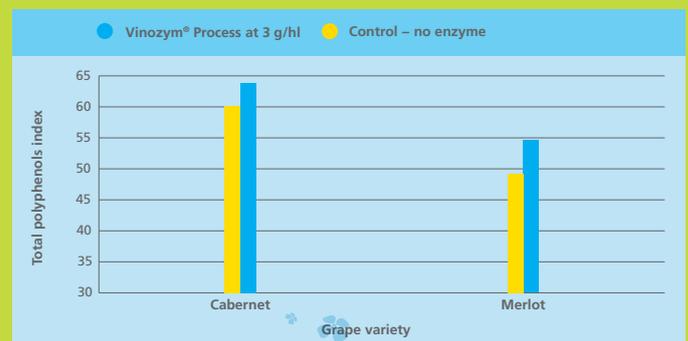


Fig. 1. Vinozym® Process increases the overall wine yield in the case of Cabernet, Merlot, and Semillon grapes (pilot-scale trials under winery conditions: rotary fermentors).

Color intensity increase



Total phenolics increase



Figures 2 and 3. Vinozym® Process increases color and polyphenol extraction for red wines (pilot-scale trials under winery conditions: rotary fermentor). The measurements are recorded at the end of alcoholic fermentation.

Technical parameters

The enzyme is applied at the crusher or in the transportation bin prior to pressing for whites, and when filling the tanks for reds. For thermo treatment techniques such as flash release, thermo-vinification, and final warm maceration, the enzyme should be added when the temperature is below 55 °C. SO₂ does not affect the enzyme activity.

Contact time

The enzyme is active as soon as it is added to the grapes or must. When using enzymes on grapes at the crusher, enzymes perform during the filling of the press and the pressing cycles. For red wines an average of 3–4 days is sufficient to achieve good extraction (must, color, and tannins). For white wines an average of 3–4 hours is needed for must release.

Dosage: 3–4 g/100 kg grapes.

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