

Weinenzymen

Enzimas

Wine enzymes

Enzimi

AR 2000

The enzyme to improve wine quality and enhance aroma.

Grape terpenols play a major role in the varietal character of wines, in particular wines from Muscats, Gewürztraminer, Riesling...

Grape processing releases small quantities of free aromatic terpenols and a larger quantity of odorless glycosylated precursors providing an abundant aroma reserve.

Grape and yeast endogenous enzymes are in insufficient activity levels to completely hydrolyse odorless precursors into aromatic compounds.

AR 2000 is an enzyme with specific glycosidase side activities that enhances this natural process.

Through the transformation of non-aromatic terpenic precursors into free aromatic terpenols characteristic of the grape variety, AR 2000 allows the production of high quality aromatic wines.

*AR 2000 is a GRAS pectolytic enzyme with side activities derived from *Aspergillus niger*, produced by DSM Food Specialties France according to ISO 9002 standards.*

Application

AR 2000

- Increases aromatic intensity.
- Improves clarification.
- Improves wine quality.

Use and dosage

- 2 – 3 g per hl of must.
- Dissolve in 10 times its weight of must or water.
- Add preferably at the end of alcoholic fermentation.
- Allow enzyme contact for 2 to 10 weeks.
- When you have reached the desired level of aroma intensity, stop the reaction by adding 10g/hl of bentonite.
- AR 2000 is not recommended on red wines.

Features

- AR 2000 is active from 10° - 50°C, (50° - 122°F).
- AR 2000 is active from pH 2.8 to 5.0.
- AR 2000 is active in normal, acceptable levels of SO₂.
- AR 2000 is eliminated by bentonite.

Packaging

AR 2000 is an easy-to-use micro-granulated product in 50 g packs.

Storage

AR 2000 should be stored in a dry cool place, 5° - 15°C (40°-60°F).

Handling

The product is non-flammable. Should the product come in contact with skin or eyes, rinse thoroughly with water. A Material Safety Data Sheet is available upon request.

