



La Oenzym[®] TH - Thiols

Oenzym[®] TH is a new pectolytic enzyme preparation from *Aspergillus niger*, rich in secondary activities and free from cinnamyl-esterase activity.



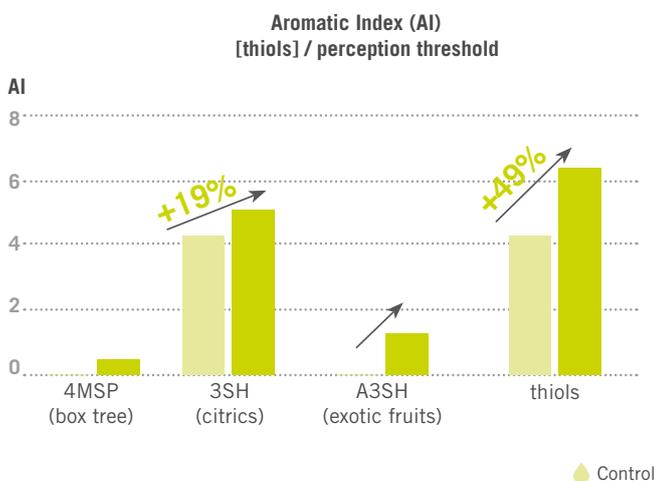
OENOLOGICAL BENEFITS

- ◆ Oenzym[®] TH used during alcoholic fermentation enhances the liberation of thiol aroma precursors such as 4MSP (boxwood) and 3SH (citrus fruit) and thus indirectly increases conversion by the yeast to A-3SH (tropical fruits).
- ◆ Added during maturation or a few weeks before bottling Oenzym[®] TH will help to free thiol precursors (4MSP and 3SH) already present in the wine (which, when in precursor state linked to cysteine or glutathione, are non-oxidizable compounds). The conversion to A3SH by the yeast is impossible in this case.
- ◆ Liberation of thiol precursors to thiols (increase the % of conversion).
- ◆ Depending on the moment when used, possibility to modulate the final aromatic profile of the wines.

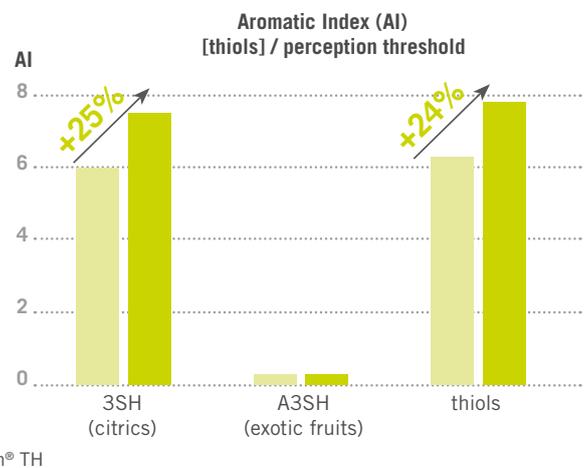


EXPERIMENTAL RESULTS

Oenzym[®] TH added during AF
white wine pecorino variety, 2016 - Italy
ABV: 13,15% vol - pH = 3,37 - TA: 4,3 g/L H₂SO₄



Oenzym[®] TH added during maturation
white wine pecorino variety, 2016 - Italy
ABV: 12,65% vol - pH = 3,3 - TA: 4,4 g/L H₂SO₄



USAGE

- ◆ **Dosage:**
4-6 mL/hL during fermentation and/or maturation.
- ◆ **Conservation and instructions:**
Please see the technical data sheet or packaging.



EXPERT ADVICE

- ◆ Oenzym[®] TH helps to increase the thiol aromatic intensity of a wine to increase the lifespan of the aromas.
- ◆ Oenzym[®] TH can also be added to wines just before bottling, thus decreasing the risks of losses through oxidation.



PACKAGING

- ◆ Bottle of 1kg and 250g.



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