

VinoTaste[®] Pro

– Get faster maturation
and better quality wine

Accelerate maturation in both red and white wines and enhance aroma with VinoTaste Pro. This wine enzyme from Novozymes increases the roundness of the wine due to its unique enzyme activity, and improves clarification of young wines.

Benefits

Speed up clarification and maturation after alcoholic fermentation

1. Ensure fast clarification of young wine with VinoTaste Pro right after the alcoholic fermentation, which cuts the large natural saccharides and thus the clarification time.
2. VinoTaste Pro decreases maturation time by nearly 20%, while stabilizing color and improving the overall quality of the wine. Remove the risk of off-flavors due to FCE purification and accelerate maturation time.

Improves the overall flavor profile of the wine

Enhance the aroma and increase the roundness of wine with VinoTaste Pro, which improves the natural filterability of wine by up to 200%, reducing the need for mechanical force during filtration, which can degrade the overall flavor profile of the wine.

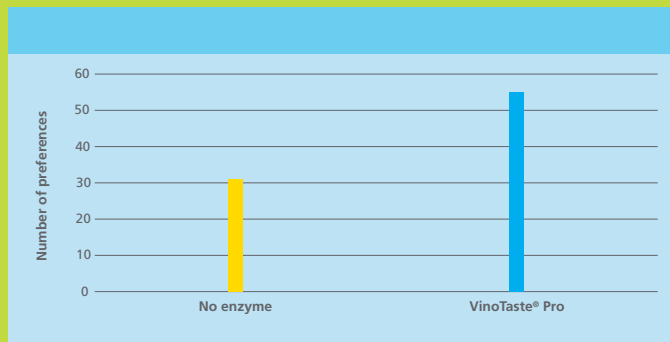


Novozymes is the world leader in bioinnovation. Together with customers across a broad array of industries we create tomorrow's industrial biosolutions, improving our customers' business and the use of our planet's resources.

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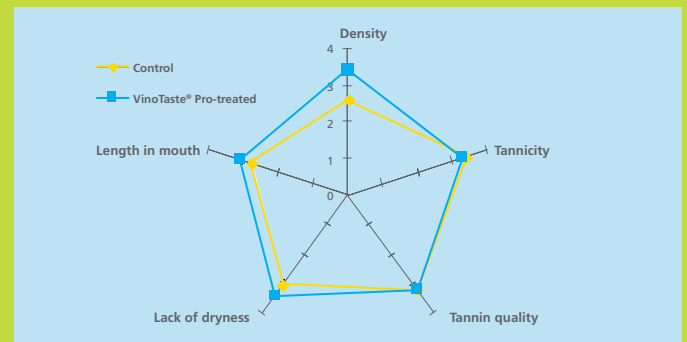
White wine, Sauvignon Blanc tasting, aged on lees, 2004



In a triangular test with 17 wine tasters (Bordeaux oenology faculty), ten correct answers were obtained. *VinoTaste Pro*-treated wine is statistically different (1% threshold) from the non-enzyme-treated wine. When asked to rate softness, the judges preferred the *VinoTaste Pro*-treated wines (5% threshold).

Using *VinoTaste Pro* on white lees improves sensory properties, in particular the mouthfeel and softness of Sauvignon Blanc, thanks to the liberation of savory compounds.

Red wine, improved sensory profile, Merlot 2005



VinoTaste Pro improves wine mouthfeel after 12 months (The Merlot wine had been bottled for five months).

Technical parameters

VinoTaste Pro is used at the end of the alcoholic fermentation or at racking-off for reds and for maturation on lees for whites.

For red wines maturing in tanks, *VinoTaste Pro* is added at the running-off under the tank before the malolactic fermentation. When maturing in barrels, *VinoTaste Pro* is added under the cap at the end of alcoholic fermentation.

For white and rosé wines maturing on fine lees in barrels, *VinoTaste Pro* is added at the end of the alcoholic fermentation in the barrel.

Contact time

The enzyme is active as soon as it is added to the wine.

Dosage

6 g/hl for white and rosé wines and 10 g/hl for red wines due to their higher polyphenol content.

Temperature

VinoTaste Pro is active between 5°C and 60°C. An early addition in the young wine enhances the performance of the enzyme.

pH

VinoTaste Pro is active regardless of the wine's pH (pH 2.9–4.0).

For more information, or for more office addresses, visit www.novozymes.com

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