



BioSelect Aroma Plus is a granular pectinase preparation with β -glucosidasic activity for release of optimal aroma precursors (terpenic and norisoprenoid compounds) to bring out aromatic character in white or rosé wines.

Benefits

- ◆ Aroma liberation in aromatic wines such as Muscat, Riesling, Gewürztraminer, Sauvignon Blanc, other white varieties and some rosé varieties.
- ◆ Can be added to newly fermented wines or existing vintages.

Recommended Dose and Applications

For red, white and rosé varieties:

190 – 228 g/1,000 gal or 5 – 6 g/hL of wine

Add at the end of alcoholic fermentation. Allow for a contact time of 2 – 4 weeks. When aroma is optimized, inactivate enzyme activity with bentonite (2 lbs/1,000 gal).



Rehydration of Micro-Granular Enzymes

Faster and better results are achieved by dispersing a diluted enzyme solution over a large volume of grapes or into wine. Granular enzymes can be used immediately after rehydration in 10 times their weight of water or must (for example: 100 grams of enzyme in 1,000 grams or about 1 liter of water).

Temperature & pH Considerations

Enzyme activity is lower at colder temperature. When working with temperatures below 55 °F, increasing dose rate to the higher range will help to speed up or maintain activity. Enological enzymes are active at all wine pH levels.

SO₂/Bentonite

The enzyme activity is not affected by sulfur dioxide concentrations up to 500 ppm. However, it is not recommended to dose enzymes directly with sulfur dioxide. Bentonite can inhibit activity and should be added after the enzyme treatment has concluded.

Genetically Modified Status

BioSelect Aroma Plus is an enzymatic preparation produced out of non-genetically modified strains of *Aspergillus niger*.

Packaging

BioSelect Aroma Plus is available in 250 gram packs. BioSelect Aroma Plus should be stored below 20°C (68°F) in a dry place. Unopened containers have a shelf life is 36 months from date of manufacture.

Safety and Handling

Please refer to the Safety Data Sheet.

Regulatory Information

BioSelect Aroma Plus complies with FAO, WHO, JEFCA, and FCC specifications and the International Oenological Codex. It is the responsibility of the user to determine the legal status in the user's intended application. Please consult local food legislation regarding the use of this product.



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