



BioSelect Noir is a concentrated granular pectolytic preparation developed for the maceration and extraction of red or fruit wines.

### Benefits

- ◆ Liberate polysaccharides, tannins and anthocyanins early in the maceration period
- ◆ Increase color extraction and improve color stability
- ◆ Produce wine with more structure and mouthfeel
- ◆ Enhance soft tannin extraction without increasing astringency
- ◆ Recommended for long maceration wines

### Recommended Dose and Applications

**For red, white and rosé varieties:**

**27 – 45 g/ ton or 3 – 5 g/100 Kg of fruit**

Add at crusher or transportation bins prior to pressing.



### 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.

### SO<sub>2</sub>/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 Noir is an enzymatic preparation produced out of non-genetically modified strains of *Aspergillus niger*.

### Packaging

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

### Safety and Handling

Please refer to the Safety Data Sheet.

### Regulatory Information

BioSelect Noir 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.

