

# DEPECTIL®

# AR

**B-glucosidase. To release the aromatic compounds in wine.**

## 1 CHARACTERISTICS AND PROPERTIES

DEPECTIL® AR is specially formulated to improve the wine quality by:

- boosting must clarification,
- facilitating wine filtration,
- increasing varietal aromas by releasing aromatic terpenols from the precursors (terpene glycosides) naturally present in must.

Most grape varieties, aromatic or not, contain these compounds. Aromas stored in the form of glycosides could be more important than free aromas. Analyses of glycoside content have shown that amounts differ greatly from one grape variety to another. For example, Muscat contains a lot of precursors while Ugni Blanc contains very few.

DEPECTIL® AR is specially formulated to release the aromatic constituents from precursors present in the must.

## 2 DOSAGE AND INSTRUCTION FOR USE

Add at the end of the alcoholic fermentation at a dosage of 3 - 5 g/hL. Contact time: 2 - 3 weeks. For sweet wines, apply the maximum dose.

- Dissolve in ten times its weight in must (100 g: 1 L)
- Add to tank to be treated and homogenize

**Warning:** Bentonite inhibits the action of the enzyme. Thus, bentonite has to be used two hours after the enzyme.

## 3 PACKAGING AND STORAGE



Easy-to-dissolve microgranules - 100 g box.

Store unopened in a dry, dark, and odorless place at a temperature below 25°C. If storing for more than one year, maintain at a temperature between +4 and +8°C. Refrigerate and use quickly after opening.

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