

# 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.

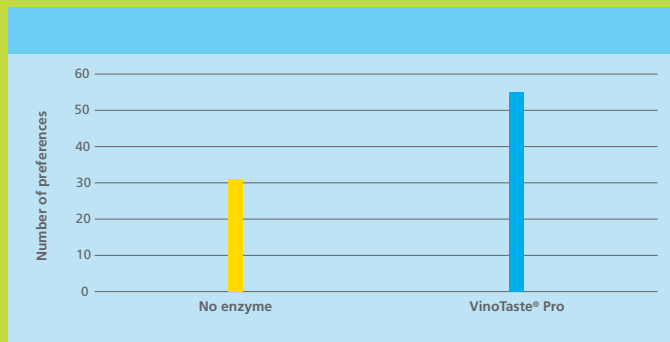


Novozymes is the world leader in bioinnovation. Together with customers across a broad array of industries we create tomorrow's industrial biosolutions, improving our customers' business and the use of our planet's resources.

## VinoTaste Pro

– Get faster maturation and better quality wine

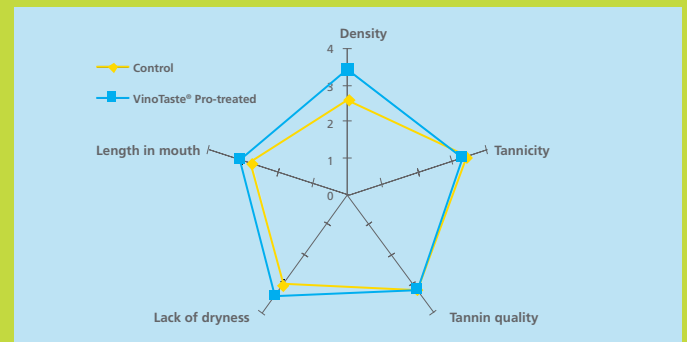
### White wine, Sauvignon Blanc tasting, aged on lees, 2004



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](http://www.novozymes.com)

Novozymes Switzerland AG · Neumattweg 16 · 4243 Dittingen · Switzerland · Tel. +41 61 765 6111 · Fax +41 61 765 6333

Novozymes A/S · Krogshoejvej 36 · 2880 Bagsvaerd · Denmark · Tel. +45 4446 0000 · Fax +45 4446 9999 · [wineprocessing@novozymes.com](mailto:wineprocessing@novozymes.com) · [www.novozymes.com](http://www.novozymes.com)

Laws, regulations, and/or third party rights may prevent customers from importing, using, processing, and/or reselling the products described herein in a given manner. Without separate, written agreement between the customer and Novozymes to such effect, this document does not constitute a representation or warranty of any kind and is subject to change without further notice.