II.3.2.8 Use of enzymes for improving filterability of wines

Classification :

- Arabinanases : processing aid
- Cellulases: processing aid
- Pectinlyases: processing aid
- Pectinemethylesterase: processing aid
- Polygalacturonases: processing aid
- Hemicellulases: processing aid

Definition:

Addition to wine of enzymatic preparations containing activities catalysing the degradation of plugging macromolecules of grapes which went into the must and in wine during the vinification process, as well as plugging macromolecules of bacterial or fungal origin.

Enzyme activities involved in improving the filterability of wines notably include arabinanases, rhamnogalacturonases, and hemicellulases, and to a lesser extent polygalacturonases, pectin lyases and pectinmethylesterases, as well as □-glucanases if wines come from botrytised grapes or have a high glucans content from yeast cell walls

Objective:

To improve the filterability of wines by specific hydrolysis of colloids.

Prescription:

The enzymes used must comply with the prescriptions of the International Oenological Codex.

Recommendation of OIV:

Admitted