II.3.2.11 Use of enzymes for the clarification of wines

Classification:

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

Definition:

Addition to wine of enzymatic preparations containing activities catalysing the degradation of grape macromolecules which went into the must and wine, as well as macromolecules of bacterial or fungal origin.

Enzyme activities involved in the clarification of wines notably include polygalacturonases, pectin lyases, pectinmethylesterases, and to a lesser extent arabinanases, rhamnogalacturonases, cellulases and hemicellulases, as well as □-glucanases if wines come from botrytised grapes

Objective:

To facilitate the clarification of wines.

Prescription:

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

Recommendation of the OIV

Admitted