

# ROHAVIN® Enzymes for Winemaking

AB Enzymes builds on 85 years of experience in pectinase research and development. Based on our extensive scientific understanding and application expertise, we develop best-in-class products that are successfully applied in state-of-the-art wineries around the world.

[www.abenzymes.com](http://www.abenzymes.com)

**85**  
**years**  
of pectinase  
competence



# Enzyme Solutions

## For Your Business Success

Enzymes are naturally present in all winemaking processes: as biocatalysts, they are required to transform the grape must into wine. The requirements for the addition of external microbial enzymes depend mainly on the grape pectin composition but also on the grape variety, ripeness, health, vintage conditions, and processes applied.

Pectinases are particularly suitable for the skin-contact treatment of white grapes in order to improve juice yield and aroma extraction, as well as to enhance clarification and sedimentation in free-run musts.

Pectinases with cellulase and hemicellulase side activities intensify the maceration of red-skinned grapes and improve color extraction in skin fermentation. They also improve clarification and filtration, particularly in pressed musts and wines. Beta-glucanases improve the filterability of wines containing botrytis glucan.

Enzymes are proteins that can be inhibited by tannins and polyphenols. Therefore, the order of addition is enzymes first, followed by tannins.

	GRAPE		MUST			WINE			
	Skin-contact/pressing	Color/polyphenol extraction	Clarification	B-glucan reduction of botrytised grapes	Thermovinification	Lees contact	Wine filtration	Wine clarification	Membrane cleaning
<b>LIQUID PRODUCTS</b>									
ROHAVIN® LI00	●●	●●●	●●●		●●●		●●●	●●●	
ROHAVIN® MX	●●●	●	●●		●●●				
ROHALASE® BXL		●●		●●● ●●●		●●●	●●		●●● ●●●
<b>GRANULATED PRODUCTS</b>									
ROHALASE® BX				●●● ●●●		●●●	●●		●●● ●●●
ROHAVIN® Color		●●●	●●●				●●●	●●●	
ROHAPECT® CLEAR			●●●				●●	●●●	

White and Rosé wine, Red wine: ●●● = very effective  
 ●● = effective  
 ● = not very effective



# White and Rosé Wine

Increase Your Performance



## ROHAVIN® MX

Ideal for skin maceration of crushed grapes for white and rosé winemaking as well as for the production of white grape juice.

### Key benefits

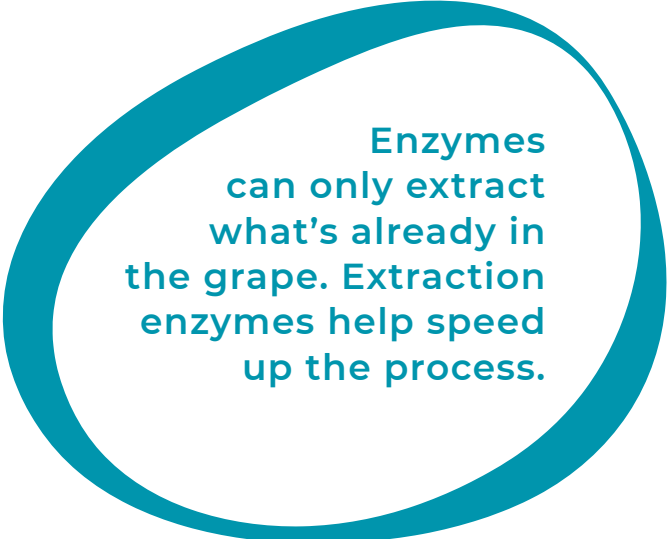
- High free-run juice and drainer yields
- Low juice and must turbidity
- Shorter pressing time with higher throughput
- Extraction of varietal bouquet compounds from the grape skin

## ROHAVIN® L100 and ROHAPECT® CLEAR

Ideal for improving juice extraction and clarification of the must in white wine production. The use of both products brings about rapid settlement and flotation.

### Key benefits

- Reduced viscosity of the grape mash
- Easy and fast pressing with high throughput
- Improved clarification and filtration
- Complete pectin degradation



**Enzymes  
can only extract  
what's already in  
the grape. Extraction  
enzymes help speed  
up the process.**



# Red Wine

Extend Your Value



## ROHAVIN® Color

Particularly recommended for skin fermentation in red winemaking. The treatment supports the production of intense purple-red, full-bodied red wines with soft tannins.

### Key benefits

- Enhanced anthocyanin extraction and stability
- Enhanced polyphenol and tannin extraction
- Improved pressability, clarification and filtration

## ROHAVIN® L100 and ROHAVIN® MX

Suitable for reducing viscosity in thermovinification processes and skin fermentation to produce fruity and elegant red wines.

### Key benefits

- Treatment of must after thermovinification
- Fast and complete pectin degradation
- Improved clarification and filtration

## ROHALASE® BX and ROHALASE® BXL

Recommended for improving clarification and filtration, as well as the “sur lie” process, and regenerating kieselguhr filters, and cleaning cross-flow membranes.

### Key benefits

- Release of mannoproteins from yeast cell walls
- Improved clarification and filtration
- Splitting of botrytis glucan

# Accelerate Your Winemaking Process

Enhance Quality And Increase Yield





## Reasons to Choose AB Enzymes

- We have a passion for meeting our customers' challenges and strive to achieve perfect solutions.
- We address your challenges with know-how and a focused mind.
- Our strategy and the work of our experts are solid, realistic, and based on years of experience.
- We are dedicated to creating value for your business and securing our company's future.



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