Pinnacle Zym Color

Product Information

Type:
Special enzyme preparation for fast colour and polyphenol extraction.

Characteristics:
- Pinnacle Zym Color is a concentrated granulated pectinase enzyme with cellulase and β-glucanase side activities specifically formulated to accelerate colour and polyphenol extraction.
- The increased anthocyanin-polyphenol polymerisation stabilises colour and soften the tannins.
- Using Pinnacle Zym Color limits punch-downs and racking thus avoiding bitter tannins and astringency.

Application:
- Treatment with Pinnacle Zym Color increases colour extraction and stability.
- Pinnacle Zym Color facilitates draining, pressing, clarification and filtration of the wine.
- Pinnacle Zym Color is used in maceration and cold soaking.
- Pinnacle Zym Color is particularly recommended for full bodied red wines with complex aromatic profile, better structure and softer tannins.

Formulation:
Pectinase, dextrin.

Dosage:
3 g/100kg (a higher dose should be applied for grapes with low pH).

Activity:
≥230 PGX/g.

Storage conditions:
Store below 10°C (50°F), in original packaging, unopened, in a dry, well ventilated room.

Recommended temperature range:
18-24°C (64-75°F).

Packaging:
25kg bag in a carton

Shelf life:
Two years from date of manufacture.

Scientific background:
Enzymes are proteins thus are very reactive with tannins, so we recommend adding Pinnacle Zym Color as early as possible in maceration, when temperature is above 18°C (64°F).

Instructions for use:
Dissolve Pinnacle Zym Color in water in a 1:10 ratio, add the liquid preparation as early as possible in maceration, mix and homogenise.

Product approved for oenological use, in accordance with the regulation (EC) n° 606/2009 and OIV codex.