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Type:

Pectolytic enzymes preparation for quick clarification.

Characteristics:

- **Pinnacle[™] Zym Clarify+** enables quick depectinisation of the must/wine.
- **PinnacleTM Zym Clarify+** reduces viscosity and turbidity of must even when settling conditions are difficult.

Application:

- Pinnacle[™] Zym Clarify+ speeds up clarification of all white and rosé musts, as well as turbid thermo-treated red musts and red press wines.
- Pinnacle[™] Zym Clarify+ shortens settling step by delivering more compact lees and a clearer must.
- Pinnacle[™] Zym Clarify+ is recommended for hard to settle grape varieties with high pectin concentrations as well as low pH and/or low temperature juices.
- Pinnacle[™] Zym Clarify+ enhances aromatic finesse of white and rosé wines and cost of red winemaking by increasing the yield of juice.

Formulation:

Pectolytic concentrate, glycerol, water, preservatives (sodium benzoate, potassium sorbate).

Instructions for use:

In white/rosé must: add **Pinnacle™ Zym Clarify+** as early as possible after pressing. **Pinnacle™ Zym Clarify+** can also be added at crushing to maximise press yield and improve clarification.

In reds: add **Pinnacle[™] Zym Clarify+** as early as possible after pressing.



Dosage:

White/rosé settling and clarification:

2-3 mL/hL for temperature \leq 12°C (54°F) 1.5-2 mL/hL for temperature \geq 12°C (54°F)

Thermo-treated red musts: 4 mL/hL

Red press must: 2 mL/hL

Activity:

Activity ≥ 1000 PE/g

Storage conditions:

Store below 10°C (50°F).

Packaging: 1kg bottle, 25kg canister

Shelf life:

Three years from date of manufacture.

Scientific background

Bentonite particles are negatively charged and attract positively charged particles such as proteins (e.g. enzymes). So the simultaneous application of **Pinnacle™ Zym Clarify+** and bentonite is not recommended. Bentonite can be added when the enzyme treatment has been completed.

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

The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.



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