

Pinnacle™ Zym Ruby

product information



Type:

Enzyme for colour and aroma precursor extraction in red grape maceration.

Characteristics:

- **Pinnacle™ Zym Ruby** breaks down grape pectin chains, enabling a quicker extraction of aroma precursors contained in red grape skins.
- Secondary activity of hemicellulase in **Pinnacle™ Zym Ruby** facilitates colour and tannin extraction.
- **Pinnacle™ Zym Ruby** reduces maceration time and increases free-run juice yields. The pectinase lyses the pectin substances improving clarification of the must with more compact sediments.

Application:

- **Pinnacle™ Zym Ruby** is optimum for light, aromatic, ready to drink reds.
- **Pinnacle™ Zym Ruby** is suitable for maceration and cold soaking.
- When used on thermo-treated grapes **Pinnacle™ Zym Ruby** improves pressability (higher yields) and settling of the must.

Formulation:

Pectinase, glycerol, water.

Instructions for use

Dilute into water (1:10) to maximise distribution of the enzyme into macerating grapes. Pump over to better mix and homogenise.

On thermo-treated grapes: add **Pinnacle™ Zym Ruby** during cooling phase just before pressing (important to add the enzyme when temperature < 55°C (131°F)).

Dosage:

Maceration: 3 mL/100kg

A higher dose should be applied for pH < 3.2

Cold soaking: 5 mL/100kg

Activity:

≥ 950 PE/g

Storage conditions:

Store below 10°C (50°F).

Note: temperatures above 55°C (131°F) inactivate **Pinnacle™ Zym Ruby**.

Recommended temperature range:

15-20°C (59-68°F)

Packaging:

1kg bottle, 25kg canister

Shelf life:

Three years from date of manufacture.

Scientific background:

Enzymes are proteins thus are very reactive with tannins, so we recommend adding **Pinnacle™ Zym Ruby** as early as possible in maceration.

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