



Pinnacle Zym Clar+

product information



Type:

Pectolytic enzymes preparation for quick clarification.

Characteristics:

- Pinnacle Zym Clar+ enables quick depectinisation of the must/wine.
- Pinnacle Zym Clar+ reduces viscosity and turbidity of must even when settling conditions are difficult.

Application:

- Pinnacle Zym Clar+ speeds up clarification of all white and rosé musts, as well as turbid thermo-treated red musts and red press wines.
- Pinnacle Zym Clar+ shortens settling step by delivering more compact lees and a clearer must.
- Pinnacle Zym Clar+ is recommended for hard to settle grape varieties with high pectin concentrations as well as low pH and/or low temperature juices.
- Pinnacle Zym Clar+ 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 Clar+ as early as possible after pressing. Pinnacle Zym Clar+ can also be added at crushing to maximize press yield and improve clarification.

In reds: add Pinnacle Zym Clar+ as early as possible after pressing.

Dosage:

White/rosé settling and clarification:

2-3 mL/hL for temperature $\leq 12^{\circ}\text{C}$ (54°F).
1.5-2 mL/hL for temperature $\geq 12^{\circ}\text{C}$ (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:

Two 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 Clar+ 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.