Pinnacle Zym Red Extract

**Product Information**

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

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

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

**Formulation:**
Pectinase, glycerol, water.

**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 Red Extract.

**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 Red Extract as early as possible in maceration.