



# 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.