



Pinnacle Zym Color

product information



Type:

Special enzyme preparation for fast colour and polyphenol extraction.

Characteristics:

- Pinnacle Zym Color is a concentrated granulated pectinase enzyme with cellulase and β -glucanase side activities specifically formulated to accelerate colour and polyphenol extraction.
- The increased anthocyanin-polyphenol polymerisation stabilises colour and softens the tannins.
- Using Pinnacle Zym Color limits punch-downs and racking thus avoiding bitter tannins and astringency.

Application:

- Treatment with Pinnacle Zym Color increases colour extraction and stability.
- Pinnacle Zym Color facilitates draining, pressing, clarification and filtration of the wine.
- Pinnacle Zym Color is used in maceration and cold soaking.
- Pinnacle Zym Color is particularly recommended for full bodied red wines with complex aromatic profile, better structure and softer tannins.

Formulation:

Pectinase with negligible cinnamoyl esterase and anthocyanase activity, dextrin.

Instructions for use:

Dissolve Pinnacle Zym Color in water in a 1:10 ratio, add the liquid preparation as early as possible in maceration, mix and homogenise.

Dosage:

3 g/100kg (a higher dose should be applied for grapes with low pH).

Activity:

$\geq 8,000$ PGU2/mg.

Storage conditions:

Store below 10°C (50°F), in original packaging, unopened, in a dry, well ventilated room.

Recommended temperature range:

18-24°C (64-75°F).

Packaging:

25kg bag in a carton

Shelf life:

Two years from date of manufacture.

Scientific background:

Enzymes are proteins thus are very reactive with tannins, so we recommend adding Pinnacle Zym Color as early as possible in maceration, when temperature is above 18°C (64°F).

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