

ZIMACLAR[®] PLUS

**COMPLETE, HIGHLY ACTIVE, ENZYIMATIC POOL,
FOR WHITE MUSTS AND YOUNG WINES CLARIFICATION**

COMPOSITION

Enzymatic pool with a high pectolitic activity, used to improve the clarification of white must.

CHARACTERISTICS

ZIMACLAR[®] PLUS is a granulated enzymatic pool, with pectinase based activity for oenological use. Developed to improve the clarification, it speeds up the separation and the following elimination of the sediments, helping the filtration of white must.

Optimal use in musts that are hard to clarify.

APPLICATIONS

The pressing of grapes causes the released of a variable number of pectic substances into to the juice. By acting as protective colloids and increasing the juice viscosity, these substances stabilize the colloidal structure and affect filtration, centrifugation and clarification. In such cases the separation of suspended solids can be accelerated with the help of specific pectic enzymes: ZIMACLAR[®] PLUS is recommended even in complex separation cases, of "difficult musts".

Pectins shows a highly obstructing action during filtration. The pectolytic activity of ZIMACLAR[®] PLUS considerably improves the product filterability during all phases of wine-making.

When using ZIMACLAR[®] PLUS comply with the relative legal regulations in force.

DIRECTIONS FOR USE

Dissolve ZIMACLAR[®] in 10 doses of water. Add the solution to must, making sure that is correctly homogenized. It is recommended to keep mixing the wine during enzymatic treatment.

ZIMACLAR[®] PLUS is effective at 10-30°C. Within these values the enzyme's action speed doubles with each 10° rise of temperature. For a proper use of ZIMACLAR[®] follow the official vinification procedures of Enologica Vason.

ZIMACLAR[®] PLUS is not inhibited by normal concentrations of sulphurous dioxide.

Bentonite causes protein and consequently enzyme adsorption. Treatment with bentonite is therefore recommended once the enzyme activity has been completed (usually after 1-2 hours at 20°C).

DOSAGE

1 to 3 g/hl of musts.

PACKAGING

500 g bottles.

STORAGE

Store the product in a cool (10-15°C) and dry place. Close the bottle properly after use.

HAZARD

Based on the current European legislation the product is classified: hazardous (see MSDS).

TECHNICAL DATA SHEET: 04/04/2018