ESSEZYM CLAIR-L

ENZYMES

Wine

General features

Essezym Clair Liquid is a highly concentrated pectolytic enzyme in liquid form designed for the clarification of white and rosé musts. This liquid preparation offers multiple advantages in the winemaking process:

- High concentration and convenience: its high concentration and liquid formulation make it very practical to use. Its liquid form allows rapid homogenization with the grape mass and facilitates use with automatic dispensers.
- Diverse enzyme composition: Essezym Clair-L is obtained by fermentation of *Aspergillus niger* (non-GMO) and is composed of several enzyme activities, including polygalacturanose, pectin-esterase and pectin-lyase. These activities work together to effectively degrade the pectins found in grapes.
- Improves clarification: this enzyme acted as a clarifier, promoting the complete degradation of pectins. This helps improve the clarification or debourbage stage, as well as the centrifugation and flotation processes.
- Absence of preservative agents and undesirable activities: Essezym Clair-L is free of preservative agents and does not contain undesirable enzyme activities, such as cinnamyl esterase, that could adversely affect wine characteristics.
- Extraction of noble substances: the enzyme can be added directly onto the grapes during the crushing or pressing stage. This not only facilitates color extraction, but also promotes the extraction of noble substances, including aromatic precursors found in the grape skins. These aromatic precursors can help emphasize grape-specific varietal characteristics, adding complexity to the wine's flavor profile.

Composition

Pectolytic enzyme in liquid form with high concentration.
Minimum 180 PA standardized pectolytic activity.

Dosage

2-4 ml/hl in the settling phase at 15-20 °C for 2-8 hours
3-6 ml/hl in centrifugation phase at 15-20 °C for 1-2 hours
3-6 ml/hl in flotation phase at 15-20 °C for 1-2 hours.
Preliminary laboratory tests are recommended.

How to use

Add directly into the crusher, press or tank at the beginning of filling.

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Packaging and storage

10 kg canister.
Store in a cool, dry place.

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