

VIAZYM CLARIF EXTREM

Highly concentrated liquid pectolytic enzyme preparation
for the rapid clarification of white and rosé musts

CHARACTERISTICS

VIAZYM CLARIF EXTREM is a liquid enzyme preparation, with high levels of pectinase from *Aspergillus niger* that allow for a rapid clarification even under difficult conditions. The absence of cinnamoyl esterase in **VIAZYM CLARIF EXTREM** prevents the formation of volatile phenols.

ENOLOGICAL PROPERTIES

- Produces musts with low turbidity levels, at low temperatures (5°C) and pH (from 2.8), regardless of the grape variety and sanitary condition.
- Excellent results with damaged grapes, thanks to the large spectrum of enzymatic.
- Suitable for "amylic" process as it allows producing highly clarified musts.
- Suitable for cold soaking with the development of characteristic varietal aromas.

APPLICATION FIELD

- Static clarification of white and rosé musts regardless of their sanitary condition, add after pressing.
- Flotation of white and rosé musts, thanks to its rapid action.

APPLICATION RATE

Recommended application rates: 0,3 to 1mL/hL according to contact time, temperature and pH.

INSTRUCTIONS FOR USE

Dilute **VIAZYM CLARIF EXTREM** in approximately 10 L of water or must. Add to the volume to be treated. Ensure proper homogenization.

Precaution for use:

Static clarification: add **VIAZYM CLARIF EXTREM** to the must after pressing.

For oenological and specifically professional use.

Use according to current regulations.

PACKAGING

1 L flask

STORAGE

Store unopened package at a temperature between 8°C and 15°C, away from frost and light in a dry and odorless area. Opened package: store at a temperature between 8°C and 15°C, away from frost and use rapidly.

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