



ZIMACLAR®

ENZYMATIC FORMULATION FOR CLARIFICATION OF
WHITE MUST AND YOUNG WINES

COMPOSITION



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

CHARACTERISTICS



ZIMACLAR® is a powder pectolytic enzyme formula. In winemaking, it is a pectinase which improves both the clarification - by speeding up separation and the elimination of lees to help the filtration of white must.

APPLICATIONS



The pressing of grapes causes a variable number of pectic substances released into to be release into the juice. By acting as protective colloids and increasing the juice viscosity, these substances stabilize the colloidal structure but affect filtration, centrifugation and clarification. In such cases the separation of suspended solids can be accelerated with the help of ZIMACLAR®.

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

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



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DIRECTIONS FOR USE

Dissolve ZIMACLAR® in 10 doses of water. Add the solution to must, making sure that it is completely blended. It is recommended to keep mixing the wine during enzymatic treatment.

ZIMACLAR® 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® 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 must.



PACKAGING

100 g and 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 regulations the product is classified: hazardous (see MSDS).