

E CATAL[®] CLARIF

Pectolytic enzyme for musts used to elaborate sparkling wines

CHARACTERISTICS

E CATAL[®] CLARIF is an enzyme with high levels of pectinases and secondary activities suitable for a rapid clarification even under difficult conditions. **E CATAL[®] CLARIF** is offered as micro-granules.

OENOLOGICAL PROPERTIES

- Rapid clarification of musts even under difficult conditions: low temperature (8°C) and pH (from 2.8), damaged grapes (botrytis).
- Produces quality musts before the fermentation. Facilitates the clarification and filtration of wines.

APPLICATION FIELD

- Static clarification of white and rosé musts, addition after pressing.
- Suitable for flotation.

APPLICATION RATES

Recommended application rates: 1 to 2 g/hL according to contact time, temperature, and pH. Maximum application rate according to current regulations: none.

INSTRUCTIONS FOR USE

Dissolve **E CATAL[®] CLARIF** in approximately 10 L of water or must. Add to the volume to be treated while the juice is running under the press. Ensure proper homogenization.

Precaution for use:

Do not use bentonite when adding the enzymes since they will be adsorbed. Add the bentonite approximately 1 hour after enzyme addition.

For oenological and specifically professional use. Use according to current regulations.

PACKAGING

50 g and 1 kg.

STORAGE

Store unopened package away from light in a dry and odorless area. Upon reception, store at temperature below 25°C. After harvest, store at temperature below 8°C.

Opened package: store at a temperature below 8°C and use rapidly.

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