

VIAZYM ROUGE

**Pectolytic enzyme
for the clarification of musts or red wines**

CHARACTERISTICS

VIAZYM ROUGE, micro-granule formula, is a pectolytic enzyme suitable for the clarification of musts or red wines.

The absence of cinnamoyl esterase in **VIAZYM ROUGE** prevents the formation of volatile phenols.

ENOLOGICAL PROPERTIES

- Pectin degradation
- faster clarifications

APPLICATION FIELD

- Improves the clarification of musts (free run juice, press-run juice) or red wines

APPLICATION RATES

Recommended application rate: 2 to 5 g/HL according to contact time, temperature and pH.

INSTRUCTIONS FOR USE

Dilute **VIAZYM ROUGE** in approximately 10 L of water or must.

Add to the volume to be treated.

Ensure proper homogenization.

Precaution for use:

Product for professional enological use only.

Use according to current regulations.

PACKAGING

100g box

STORAGE

Upon reception, store unopened package at a temperature below 25°C, away from frost and light in a dry and odorless area. After harvest, store at a temperature between 8°C and 15°C.

Opened package: store at a temperature between 8°C and 15°C, away from frost and use rapidly.

The information provided corresponds to our current knowledge. It is given without commitment or guarantee since the conditions of use are out of our control. It does not release the user from respecting the applicable legislation and safety regulations. This document is the property of SOFRALAB and cannot be modified without authorization.

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