

VIAZYM THERMO

**Liquid pectolytic enzyme preparation
for the clarification of musts after thermovinification or rapid expansion**

CHARACTERISTICS

VIAZYM THERMO is a liquid pectolytic preparation, obtained from *Aspergillus niger*, specifically developed for the treatment of red musts after thermovinification or rapid expansion. The absence of cinnamoyl esterase in **VIAZYM THERMO** prevents the formation of volatile phenols.

ENOLOGICAL PROPERTIES

- Pectin degradation
- Degradation of the colloids that are released during heat treatment
- Improved filterability
- Less filtration earth used

APPLICATION FIELD

- After thermovinification or rapid expansion (must temperature < 65 °C), to improve the filtration of thermovinified red musts, and the wines produced with these musts

APPLICATION RATES

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

INSTRUCTIONS FOR USE

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

Add to the volume to be treated when its temperature reaches below 65 °C. Ensure proper homogenization.

Precaution for use:

Product for professional enological use only.

Use according to current regulations.

PACKAGING

1 L jar

10 L jar

STORAGE

Upon reception, 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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