

INOZYME CLEAR

ENZYMATIC PREPARATIONS

An enzymatic formulation intended for the clarification and restitution of aromatic sharpness with white and rosé musts from *Botrytis cinerea* spoiled harvests.

↓ OENOLOGICAL APPLICATIONS

The double (pectolytic and glucanase) action of **INOZYME CLEAR** reduces the polymers from the grapes and the *Botrytis* to provide optimal clarification.

The pectolytic action accelerates the removal of sediments from the must whilst quickly decreasing the viscosity of the must and making the wine easier to filter.

The glucanase action works specifically on the glucans produced by the development of *Botrytis cinerea* that are responsible for making the wine difficult to filter.

Combining these two actions provides excellent clarification under difficult conditions whilst restoring aromatic sharpness with spoiled musts.

↓ INSTRUCTIONS FOR USE

Dissolve the contents of one 100g box in 1 litre of cold water and stir until completely dissolved.

The solution may be used straightaway or stored for up to 24 hours at 4°C.

Incorporate into the must and then stir or draw off and return until uniformly distributed.

IMPORTANT:

- Do not use bentonite treatments at the same time as enzymes. If a bentonite treatment is necessary, this must be done after the settling operation.
- Treatment will be effective where temperatures are higher than 17 °C. The settling time may vary between 12 and 16 hours.

↓ DOSE RATE

- 2 to 4 g/100L, i.e., 20 to 40 mL/100L of the solution when prepared as described in the instructions.

Recommended quantities and contact times may vary with the techniques employed, the degree of depectinisation required, the temperature, the pH of the must and the extent of the spoilage of the grapes by the *Botrytis Cinerea*.

↓ PACKAGING AND STORAGE

- 100 g

Store in a cool, dry, well-ventilated place, free from odours, between 5° and 25°C.

Once opened, the product must be used quickly.