



VIAZYM® CLARIF PLUS

Concentrated pectolytic enzyme preparation for the clarification of difficult white and rosé musts.



Rapid and efficient clarification, even at low pH

Faster cold clarification

Preservation of varietal aromas



ENOLOGICAL PROPERTIES

- **VIAZYM® CLARIF PLUS** is an enzyme preparation obtained from *Aspergillus niger*, rich in pectinases suitable for fast clarifications.
- The absence of cinnamoyl esterase in **VIAZYM® CLARIF PLUS** prevents the formation of volatile phenols.
- **VIAZYM® CLARIF PLUS** is available as a liquid or powder.
- Well compacted lees.
- A better quality must is obtained rapidly and easily.
- Rapid clarification of white and rosé musts and difficult musts such as muscat and sauvignon.



DOSAGE

Liquid: 1 to 2 mL/hL according to contact duration, temperature and pH.

Powder: 1 to 2 g/hL according to contact duration, temperature and pH.



INSTRUCTIONS FOR USE

Dilute **VIAZYM® CLARIF PLUS** 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



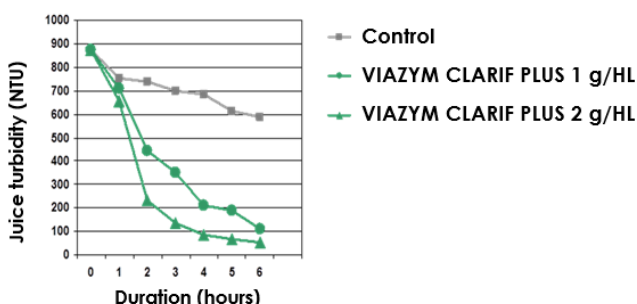
100 ML
1 L / 10 L
100 G



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.

Clarification of white musts



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