



ZIMARED® PLUS

ENZYMATIC POOL FOR RED WINES

COMPOSITION



Pectolytic enzyme pool with extractive activity.

CHARACTERISTICS



ZIMARED® PLUS is a pectolytic enzyme which specifically allows skin cell walls to break down and colours to be extracted from vacuoles. ZIMARED® PLUS also helps and accelerates the extraction of the tannic polyphenolic substances needed to create stable complexes with anthocyanins. It doesn't have antocyanic activity, for this reason it can be successfully used for red wine vinifications.

ZIMARED® PLUS is active at 10-30°C. Enzymatic activity increases as temperature rises. It is not inhibited with normal values of sulphur dioxide.

ZIMARED® PLUS is 25 % more active than the previous formulation ZIMARED®.

APPLICATIONS



ZIMARED® PLUS is used in red wine vinifications.

Its use allows quicker maceration and reduces the need of plunging and pump over, resulting in a product with less lees. The cap becomes more permeable and this helps colour extraction during red wine vinifications.

ZIMARED® PLUS also improves the yield of free run in pressing and makes wine clarification and filtration easier.

It is recommended to use ZIMARED® PLUS according to the red wine vinification procedures available through Enologica Vason Technical Service.

ZIMARED® PLUS is successfully used for must and wine obtained from thermal vinification, also in combination with THERMOZIMA®.

When using ZIMARED® PLUS comply with the relative legal regulations in force.



ZIMARED® PLUS

ENZYMATIC POOL FOR RED WINES



DIRECTIONS FOR USE

Dissolve ZIMARED® PLUS in 10 parts of water. Add the solution to the grapes during pressing or when filling the tanks, mixing carefully. It's recommended to use ZIMARED® PLUS gradually and locally according to Enologica Vason red wine vinification Procedures; you have the best results with a COMBO APPROACH® if you match it with ZIMAFRUIT® and EXTRARED L, two other specific enzymes, suitable for colour extraction.



DOSAGE

1 to 4 g/hL of must, in fractioned doses.



PACKAGING

100 g and 500 g bottles.



STORAGE

Store the product in a cool (10-15°C) and dry place.
Close the bottle properly after use.



HAZARD

Based on the current European regulations the product is classified: hazardous (see MSDS).