

skleplaffort.pl

Oficjalny przedstawiciel Laffort® w Polsce

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LAFAZYM® 600 XL ICE 250ml Enzyme

Brand: Laffort

Shipping time: 24h - available

Przeznaczenie: Cydry

Przeznaczenie: Organiczne

Przeznaczenie: Wina białe

[See more](#) [See more](#)

Price

241,53 PLN

Description

LAFAZYM 600 XL ICE



Highly concentrated liquid purified pectolytic enzymes preparation high in side activities with enhanced efficiency for white and rosé juices, and wines on a wide range of pH and temperature.

LAFAZYM® 600 XL ICE is a very robust enzymatic preparation allowing fast depectinisation within a wide range of pH (2,9-4,0) and temperature (5°C à 55°C / 41°F- 131°F). Allows the depectinisation of grape musts from difficult varieties (Chardonnay, Pinot Gris, Sauvignon, Ugni blancs, Muscats...). Significantly improves lees compaction.

Purified from cinnamoyl esterase, **LAFAZYM® 600 XL ICE** limits the formation of vinylphenols (from free phenolic acids in grape juice) thus preventing a negative impact on wine aroma. Very suitable for the fast depectinisation prior to flotation as well as before or after centrifugation. Increases pressing and clarification yields of thermo-treated red grape must.