



LAFAZYM® 600 XL ICE 12kg Enzyme

Catalog number: LAFAZ600XL-ICE-12

Brand: Laffort

Shipping time: up to 14 working days - on demand

Przeznaczenie: Cydrylic

Przeznaczenie: Organiczne

Przeznaczenie: Wina białe

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

Price

7 876,88 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.