

skleplaffort.pl

Oficjalny przedstawiciel Laffort® w Polsce

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EXTRACLEAR® 1L

Catalog number: EXTRACLEAR-1

Brand: Laffort

Shipping time: up to 14 working days - on demand

Price

857,48 PLN

Description

EXTRACLEAR® 1L



Formulation of pectolytic enzymes with strong secondary activity, for the clarification of wines and preparation for bottling.

EXTRACLEAR® is a liquid formulation (from *Aspergillus niger*) specifically designed to optimise ageing and to prepare wines for bottling.

EXTRACLEAR® accelerates mechanisms related to the natural clarification of wine.

The diversity and abundance of its secondary activity make EXTRACLEAR® a particularly suitable solution for:

- Clarification of wines with a heavy load of clogging colloids, such as press wines and wines resulting from thermovinification.
- Significantly improves the filterability of wines.
- Reduces the microbiological load by promoting the sedimentation of microorganisms in suspension.

DOSING:

All types of wine: Red, white, rosé.

For rapid clarification and significant action on filterability:

- End of fermentation > 15°C: 3 - 6 mL/hL
- Ageing < 12°C: 5 - 6 mL/hL

Adjust the dose according to vintage conditions, grape variety, contact time, temperature and pH