



## LAFASE ® DISTILLATION 1L

Catalog number: LAFAS-DISTIL-1.11

**Brand: Laffort**

Shipping time: up to 14 working days - on demand

Przeznaczenie: Destylaty

Przeznaczenie: Wina białe

Przeznaczenie: Wina różowe

### Price

917,48 PLN

## Description

### LAFASE ® DISTILLATION



**A pectolytic enzyme formulation with very low methanol release, for pressing and clarifying harvests destined for base wine distillation.**

Enzyme formulation specially developed for its low pectin methylesterase activity, which reduces methanol release. LAFASE® DISTILLATION promotes juice release and drainage, thus optimizing pressing cycles. Thanks to its broad spectrum of secondary activities, this formulation increases the yield of high-quality juice while reducing crushing and maceration phenomena. These phenomena can be responsible for the production of higher alcohols and plant compounds.

This enzyme preparation can be used to produce spirits from hybrid grape varieties and even some fruits. LAFASE® DISTILLATION accelerates the hydrolysis of soluble pectins in the must, thus improving the clarification quality of the juice.

**Dosage:**

For white, rose.

For pressing grapes :

- 2 - 4 ml/ 100 kg.

For clarification (rapid depectinization):

- On pressed juice 2 - 3 mL/hL.

- For free-range juice: 1 - 2 ml/ml.

Adjust dosage according to conditions of vintage, grape variety, contact time, temperature and pH.  
Grape variety, contact time, temperature and pH.