Creative Enzymes®

Pectinase (special for dark and full-bodied red wine)

Cat. No. WIC-102

Lot. No. (See product label)

Introduction

Description	Pectinase (special for dark and full-bodied red wine) is a pectinase developed for wine production. This product is made from selected excellent strains through deep liquid fermentation and refining. When added during fermentation or hot extraction, it can effectively extract effective anthocyanins and structural substances in the peel and pulp while effectively preventing the leakage of bitter substances. It can also effectively improve the yeast autolysis ability, making the brewed red wine full in color, prominent in skeleton, balanced in structure, and with better aging potential.
Applications	This enzyme is ideal for red wine production, effectively extracting color compounds and protective tannins while enhancing yeast autolysis. It ensures a rich, full-bodied wine with stable color and balanced tannin release, preventing excessive extraction of undesirable compounds. It is especially suited for modern deep red wines popular with consumers, improving color retention and wine structure throughout the winemaking process. Skin maceration fermentation: 20-30 g/ton of juice for conventional skin maceration fermentation. After heat maceration at 20°C: 20-30 g/ton of juice, applied when the temperature drops to around 20°C after heat maceration. After heat maceration at 50°C: 10-30 g/ton of juice, applied when the temperature drops to around 50°C after heat maceration.

Product Information

Appearance	Light yellow brown powder
Optimum pH	4.5-5.0
Optimum temperature	45°C – 55°C

Usage and Packaging

Package	1kg/aluminum foil bag or 25kg/cardboard drum

Storage and Shipping Information

Storage	This product has a shelf life of 12 months if stored in a cool and dry environment.