

# MYZYM READY SPIRIT™

## ENZYMATIC PREPARATIONS

Liquid formulation for direct-pressing and clarification of juices for distillation products (low PME).

### ↓ OENOLOGICAL APPLICATIONS

**MYZYM READY SPIRIT™** is a pectolytic enzyme preparation, specially adapted for directly-pressed harvests producing distillation wines. **MYZYM READY SPIRIT™** is low in pectin methyl esterase activity and, as such, limits methanol release.

During the pressing process, **MYZYM READY SPIRIT™** enhances both release and draining of juices, resulting in more juice from pressing.

It also speeds up settling of juice sediments by hydrolysing soluble pectins.

### ↓ CHARACTERISTICS

- Origin: concentrated and purified extracts of different strains of *Aspergillus niger*.
- Main enzymatic composition: endo- and exo-polygalacturonases and pectinolyases.
- Cinnamoyl esterase activity: undetectable.
- Aspect: liquid.

### ↓ DOSAGE

- 1 to 3 mL/hL

### ↓ INSTRUCTIONS FOR USE

For optimum product homogenisation, dilute the quantity of enzyme extracted in 10 times its volume of water. Stir in as soon as possible: in the receiving hopper, otherwise at the press or during vatting.

Use a drip system, a metering pump or another dispersion system which ensures perfect homogeneity in the harvest or the juice.

Instructions for use: do not treat with bentonite when using enzymes. Bentonites adsorb enzymes. If treating with bentonite is required, carry out subsequent to enzymatic action.

### ↓ PACKAGING AND STORAGE

- In 1 L.

To be stored in a dry, well-ventilated, odourless place, at temperatures of between 4 and 8°C. Once opened, the product juice be used quickly.