



## CLARIFICATION OF MUST

### RAPID AND EFFECTIVE CLARIFICATION OF THE MUST OF CRUSHED WHITE GRAPES

#### CHARACTERISTICS

- ◆ The must of crushed white grapes usually contains 20% sediment. The presence of this sediment is inherent in the work done to extract the juice from grapes (crushing, stemming, and pressing). Although there is not a known technique that leads to the production of less sediment, it is imperative that these sediments are eliminated as rapidly as possible from a quality must, since these sediments generate false grassy tastes and roughen the organoleptic character of the wine.
- ◆ There of course exists a physical means of separation: centrifugation or vacuum filtration. These can be aided or even replaced by clearing the musts with SILISOL + GELISOL + LALLZYME C.
- ◆ Musts are clarified in three phases:
  1. **Enzymatic phase:** degradation of pectins, reduction in viscosity. LALLZYME C clarification adds its action to that of natural enzymes and considerably reduces the duration of this first phase.
  2. **Coagulation:** colloidal micelles agglomerate, enlarge and become heavy. SILISOL + GELISOL forms a high energy simultaneous clearing in addition to the natural coagulation of the must.
  3. **Sedimentation:** the volume and weight of the micelles formed make them rapidly settle on the bottom. The must clarifies rapidly. Sediments separate from the must and are packed at the bottom of the tank. Clarification can then occur rapidly.

#### DOSAGE

- ◆ Clarification of a normal must with sediment (20%) in a mean time of 24 to 36 hours: SILISOL: 40mL/hL (1,500mL / 1000 gallons) GELISOL: 40mL/hL (1,500mL / 1000 gallons) LALLZYME C: 1g/hL (38g / 1000 gallons).
- ◆ Clarification of charged must in a mean time of 24 to 36 hours: SILISOL: 60mL /hL (2270 mL/1000 gallons) GELISOL 60mL/hL (2270mL / 1000 gallons) LALLZYME C 2g/hL (76g / 1000 gallons).
- ◆ These doses are generally sufficient. Musts differ every year; however, preliminary tests will set the most suitable doses.

### **INSTRUCTIONS FOR USE**

- ◆ Once the must starts to flow, dissolve LALLZYME C and add it to the must.
- ◆ Then, after the must has stopped flowing, dilute GELISOL with water and incorporate it with a thorough mixing.
- ◆ Finally, add SILISOL and mix again.
- ◆ Coagulation begins immediately.

### **RECOMMENDATIONS**

- ◆ Must charged with proteins: add SILISOL first. Then GELISOL to coagulate with the excess SILISOL.
- ◆ Inversely, with a press must full of tannins, first add GELISOL to loosen the mixture and then SILISOL to coagulate the excess GELISOL.

### **PACKAGING**

SILISOL	1 L	30-061-0001
	5 L	30-061-0005
	20 L	30-061-0020
GELISOL	1 L	30-005-1000
	20 L	30-005-0000
LALLZYME C	250 G	30-072-0250