

LYSIS® SPECIAL R

Liquid enzyme preparation for the clarification and racking of rosé musts

CHARACTERISTICS

LYSIS® SPECIAL R is a liquid pectolytic preparation, derived from *Aspergillus niger*, used for the clarification and the racking of rosé musts.

LYSIS® SPECIAL R is naturally low in cinnamoyl esterase thus avoiding volatile phenol formation.

OENOLOGICAL PROPERTIES

- Fast and quality clarification of musts during racking, even for difficult grape varieties such as Grenache noir and Cinsault.
- Improved settling of deposits
- Easier filtration of rosé wines

The *Centre du Rosé* recommends must turbidity between 100 and 250 NTU before fermentation to produce quality rosé wines.

APPLICATIONS

- Clarification and racking of rosé juices

APPLICATION RATE

Recommended dose: 3 to 4 mL/hL depending on contact time and temperature.

INSTRUCTIONS FOR USE

Dilute **LYSIS® SPECIAL R** in 10 L of water or must.

Incorporate into volume to be treated. Homogenize well.

Precaution for use:

For oenological and specifically professional use.

Use according to current regulations in force.

PACKAGING

1 L

STORAGE

Full packaging, seal of origin: upon reception, keep at a temperature between 8°C and 15°C, frost protected, store away from light in a dry and scent-free place.

Once open: keep at a temperature between 8°C and 15°C, frost protected, and use quickly.

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SAS SOFRALAB - 79, av. A.A. Thévenet - CS 11031 - 51530 MAGENTA - France
Tél. : + 33 3 26 51 29 30 - Fax : + 33 3 26 51 87 60 - www.oenofrance.com