

LAFAZYM CL

Granular pectolytic enzyme specially formulated for settling white and rosé juice.

CHARACTERISTICS

Lafazym CL was developed by Laffort Oenologie to be used in white and rosé wines. It is a granular concentrated pectolytic enzyme that helps improve the settling of juice and lees prior to fermentation. Lafazym CL is low in cinnamyl esterase activity which helps reduce vinyl phenol production and helps preserve freshness and grape aroma.

RECOMMENDED DOSAGE

White Juice:	5-10 ppm	(0.5-1.0 g/hL)	19-38 g/1000 gal
Rosé and press juice	10-20 ppm	(1.0-2.0 g/hL)	38-75 g/1000 gal

It is not recommended to use Lafazym CL in wine or on crushed grapes.

DIRECTIONS FOR USE

Dissolve Lafazym CL in 10 times its weight of clean water. Gently stir the mixture and allow it to sit for 5 minutes. Add the rehydrated enzyme to the bottom of the fermentation vessel before it is filled with juice. Once the enzyme has been rehydrated, it should not be kept for more than a few hours.

Precautions:

- Avoid using products containing bentonite until after the enzymes have been able to react completely (usually 3-5 days depending on temperature).
- Do not add Lafazym CL and SO₂ together. It is okay to add enzymes after the SO₂ is fully dispersed or to add the SO₂ after the enzymes are fully dispersed.
- If tank temperatures are 30-60°F, we recommend gently stirring the tank 1-2 times per day for 10-30 minutes depending on volume. In cold temperatures, enzymes are slower to react and can pool at the bottom of the tank. Wait 4-7 days for a complete reaction to occur. Tanks that are 60+°F do not require agitation. Wait 2-3 days for reaction to complete.

PACKAGING AND STORAGE

Lafazym CL is available in 100 g tins. Unopened, it has a shelf-life of 3 years when stored in a cool, dry environment. Once opened, Lafazym CL should be used within 6 months. Once rehydrated, it should be used within a few hours.

This information is herein true and accurate to the best of our knowledge, however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

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