

## SCOTTZYME® COLOR PRO

### SCOTTZYME COLOR PRO

Increased tannin profile, color stability, and reduced “veggie” character in red wine

**Add to:**  
Grapes, red must

**Impact:**  
Increases yields, releases color molecules, masks greenness

**Format:**  
Liquid

Frequently used in all red musts

**SCOTTZYME® COLOR PRO** is a gentle macerating enzyme that increases yield and extraction of color and structure compounds.

- Wines made using COLOR PRO appear to have deeper, darker, and more intense color
- Gentle extraction of tannins which positively impacts wine structure
- Mouthfeel and aromas are positively impacted; wines appear rounder and herbaceous and veggie characters are minimized
- Improved clarity, yield, and filterability
- Minimum contact time is 3 days at 15°C (60°F). In cases when the tank temperature is cooler (-1-15°C /30-60°F) minimum contact time should be 4-7 days and stirring is recommended
- Pectinase with protease side-activities

### RECOMMENDED DOSAGE:

Add **SCOTTZYME COLOR PRO** to crushed red grapes at 60-100 mL/ton

### USAGE:

Dilute **SCOTTZYME COLOR PRO** to approximately a 10% solution in cool water. Pour the solution over the crushed grapes or add directly to must and mix thoroughly. Minimum contact time is 3 days at 15°C (60°F). In cases when the tank temperature is cooler (-1-15°C /30-60°F) minimum contact time should be 4-7 days and stirring is recommended.

### STORAGE:

Store at 4°C (39°F) for 1–2 years. Keep tightly sealed and refrigerated once opened.

### PRODUCT SIZING:

- 1 kg = 890 mL
- 25 kg = 22.25 L

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.