



Solutions for wine making

# Gélatine Spéciale Vins Fins

100% porcine origin gélatine

*Gélatine Spéciale Vins fins* is a very pure and not very much hydrolyzed liquid gelatine, with particularly effective and quick action for the clarification and stabilization of new wines.

It more specifically acts on astringent tannins and improves the phenolic profile of wines.

## OENOLOGICAL BENEFITS

- > Its outstanding action of clarification and stabilization makes Gélatine Spéciale Vins Fins our finest liquid gelatin. It proves to be particularly effective and quick for the clarification and stabilization of wines which drawing-off can be done 48 to 72 hours later. They remain stable even in the case of early bottling.
- > Specific action on aggressive tannins: The surface charge density of the Gélatine Spéciale Vins Fins allows to eliminate the most aggressive and astringent tannins accurately while respecting the other components which give to the wine its personality.
- > It improves the organoleptic quality of wines (body, roundness, and aromas) thanks to its high purity and its controlled hydrolysis.

## QUANTITIES TO USE

- |   |               |
|---|---------------|
| > Well structured red wine                                    | 6 to 10 cl/hl |
| > Easy to drink red wines                                     | 4 to 7 cl/hl  |
| > White wine (in association with Blankasit Super or tannins) | 2 to 5 cl/hl  |
| > Rosé wine (in association with Blankasit Super or tannins)  | 3 to 6 cl/hl  |

## INSTRUCTIONS FOR USE

- > Gélatine Spéciale Vins Fins can be used pure or diluted in once its weight of water only.
- > Slowly Introduce Gélatine Spéciale Vins Fins preferably by pumping-over to ensure immediate homogeneity. We recommend you to use our enological injector for fining agents.
- > Filtration can be done 24 to 48 hours later or drawing-off can be done when the desired turbidity is obtained.

## PACKAGING

- > 1,05 kg bottle
- > 5,25 kg packaging
- > 22 kg Cubitainer

## STORAGE

- > Keep at temperature > 5°C to avoid the gelification of the product.

