

COLLOGEL

White and rosé wine clarification.

CHARACTERISTICS

COLLOGEL is a protein hydrolysate with a high molecular weight, obtained from edible gelatin and fish collagen (concentration: 5% ES).

ENOLOGICAL PROPERTIES

COLLOGEL essentially contains low-hydrolyzed proteins which mainly intervene in the formation of insoluble complexes.

COLLOGEL ensures fast, efficient fining with no risk of overfining.

COLLOGEL retains the wine's organoleptic capital.

Other characteristics:

- Clarity and brilliancy of the wine;
- High protein reactivity;
- High affinity with silica soils and tannins;
- Fast flocculation and sedimentation.

APPLICATION RATE

Dosage: 1 litre for 10 to 30 hl, i.e.: 3 to 10 cL/hL.

COLLOGEL is used alone or in association with a tannin or silica soil-based fining adjuvant,

i.e.: **OENOTANNIN MIXTE** : 5-15 g/hL;

or **BOLTANE CERCLE** : 6-8 cL/hL;

or **OENOGEL 30** : 1 litre for 10 to 30 hl i.e.: 3 to 10 cl/hl.

INSTRUCTIONS FOR USE

Shake **COLLOGEL** well before use.

Dilute it, then incorporate it into the wine using a pump or Venturi system (GLO fining agent adaptor).

Precaution for use :

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

10 L

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place. Once open: use quickly.

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