

## IS 15

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### Instantly soluble powdered gelatin High reactivity with bitter and astringent tannins

#### CHARACTERISTICS

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**IS 15** is intended for the clarification of tannic red wines. Composed of proteins of average molecular weight (80% of the PM proteins at 15,000 DA), it makes it possible to achieve rapid fining with minimum lees, on wines that are rich in tannins.

#### OENOLOGICAL PROPERTIES

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Thanks to the molecular weight of the proteins that compose **IS 15** gelatin, it is highly reactive with bitter and astringent tannins. It works very rapidly and does not lead to overfining. It ensures impeccable clarity while respecting the organoleptic qualities of wines.

#### DOSAGE

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6 to 12 g/hL of wine.

Maximum legal dose according to current European legislation: 900 g/hL.

#### INSTRUCTIONS FOR USE

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Prepare a solution by stirring IS 15 into 5 to 10 times its volume of cold water. Incorporate the solution into the wine by simply stirring. Leave to act for 24 to 48 hours, then filter or rack to clarify.

#### Precautions for use:

Winemaking product, strictly for professional use.

Use in accordance with current regulations.

#### PRODUCT FORMAT

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1 kg

#### STORAGE

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Store unopened in the manufacturer's packaging, away from light in a dry, odour-free environment. Once opened use rapidly.

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