

OENOCLAR

Fining agent for oxidative musts obtained from damaged grapes, polyphenol-rich musts obtained from pressing, musts obtained from second pressing (taille), machine-harvested grapes, and wines. Flotation.

CHARACTERISTICS

OENOCLAR is a fining agent for musts and wines, which combines gelatin, PVPP and isinglass. This product is perfectly suited for the clarification of white and rosé wines obtained from botrytized or machine-harvested grapes, or for polyphenol-rich musts obtained from pressing.

OENOCLAR is also highly efficient for clarification by flotation.

OENOLOGICAL PROPERTIES

OENOCLAR combines the properties of its three components.

- PVPP removes the compounds liable to oxidize and reduces bitterness.
- The interaction of the two fining agents, gelatin and isinglass, enable excellent must clarification, while erasing the harshness of some polyphenols.

Moreover, **OENOCLAR** gives excellent agglomeration of the deposit from the must.

APPLICATION FIELD

- **Static clarification (settling)** : **OENOCLAR** is normally added to musts but can also be used with wines. Prior addition of **OENOGEL 30** (silica sol) or tannins improves the fining quality and prevents over-fining.
OENOCLAR can also be used together with **FORMULE 1-CF** as the two products are complementary.
- **Flotation** : **OENOCLAR** is easy to apply and particularly efficient with small amounts of polyphenols; it is used for the clarification of white musts by flotation.

APPLICATION RATE

Settling :

OENOCLAR can be used with musts and wines.

With musts: add 10cL/hL to 20cL/hL

With wines: add 5cL/hL to 10cL/hL

Shake well before use

Flotation :

Add 5cL/hL to 10cL/hL

INSTRUCTIONS FOR USE

Shake well before use

Precaution for use :

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

5 and 20 liters jerrycans

STORAGE

Store unopened package away from light in a dry and odourless area. Store away from frost.

Opened package: use rapidly.

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