

# **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 different gelatins and PVPP. 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 several properties:

- PVPP removes the compounds liable to oxidize and reduces bitterness.
- The interaction of specific gelatins, enable excellent must clarification, while erasing the harshness of some polyphenols.

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

# **APPLICATION FIELD**

- <u>Static clarification (settling)</u>: **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 on wines.
  - **OENOCLAR** can also be used together with **FORMULE 1-CF** as the two products are complementary.
- <u>Flotation</u>: 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:**

With musts: add 10 to 20cL/hL With wines: add 5 to 10cL/hL

# <u>Flotation</u>:

Add 5 to 10cL/hL

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#### **INSTRUCTIONS FOR USE**

Shake well before use.

# Precaution for use:

For oenological and specifically professional use.

Use according to current regulation.

#### **PACKAGING**

20 L and 1 000 L.

#### **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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