

# OENOGEL 30

**Silica sol**  
**Wine clarification agent.**

## CHARACTERISTICS

**OENOGEL 30** is a fining additive made up of silica sol. Combined with gelatine or isinglass, it improves settling of fining lees, speeds up clarification, and avoids over-fining.

## OENOLOGICAL PROPERTIES

**OENOGEL 30** improves settling of lees, enables rapid flocculation, and avoids over-fining. Although this fining additive is suitable for all fining agents, it gives best results with gelatines, and should be used with gelatines that are only slightly hydrolysed. It is especially effective on colloid-rich wines and juices. **OENOGEL 30** has no organoleptic impact on wines.

## DOSAGE

| Oenogel 30 | Gelatine | Isinglass |
|------------|----------|-----------|
| 30 ml      | 2.5 g    | 1.5 g     |
| 50 ml      | 5 g      | 2 g       |
| 100 ml     | 15 g     | 3 g       |

It is recommended to carry out a few trial runs in order to determine the optimum dosage. As a clarification agent, **OENOGEL 30** should be added just before the gelatine.

## INSTRUCTIONS FOR USE

### Precautions for use:

Product for oenological and specifically professional use.  
Use in accordance with current regulations.

## PACKAGING

Opalescent solution in 20 L cans, and in 1 L bottles.

## STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment. Once opened use rapidly.

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