



OENOVEGAN® FINESSE

Product specifically formulated to reduce organoleptic alteration related to growth of spoilage micro-organisms

CHARACTERISTICS

OENOVEGAN® FINESSE is the result of combining a natural plant copolymer (a constituent of *Aspergillus niger* cell walls and legume proteins).

A fining agent with no derivatives of animal origin, it can be safely included in a vegan approach.

OENOLOGICAL PROPERTIES

- **OENOVEGAN® FINESSE** traps foul-smelling compounds (such as animal, pharmaceutical, and stagnant water notes) that appear due to the growth of certain micro-organisms (*Brettanomyces bruxellensis*, etc).
- **OENOVEGAN® FINESSE** can be used as an auxiliary agent for the clarification and fining of wines as an alternative to fining agents of animal origin.

APPLICATIONS

- **OENOVEGAN® FINESSE** can be used on all types of wine for **fining** or to **eliminate** compounds that cause unpleasant flavours.
- **OENOVEGAN® FINESSE** obtains rapid results in 48 hours and should be drawn off at the end of this time to avoid release of these undesirable compounds.
- **OENOVEGAN® FINESSE's** action complements that of **OENOVEGAN® MICRO**. Combining the use of these two products guarantees the absence of micro-organisms and undesirable compounds in wines.

DOSAGE

Recommended dosage:

5 to 40 g/hL depending on the degree of alteration.

Maximum legal dose according to current European regulations: 64 g/hL.

It is recommended to carry out a few trial runs in order to determine the optimum dosage.

INSTRUCTIONS FOR USE

Dissolve the product in 10 times its weight of water (do not use wine). Mix thoroughly. Then add to the vat during pump-over (the use of a fining connector is recommended).

Draw off wine 48 to 72 hours after treatment.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

1 kg

STORAGE

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

Once opened use within 48 hours.

Use before best-by date stamped on packaging.

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