

POLYCASE

Complex from a base of soluble casein, PVPP and bentonite

ELIMINATION OF OXIDES AND OXYADABLES POLYPHENOLS OF WHITE WINES, ROSES AND MUSTS.

CHARACTERISTICS

- ◆ **POLYCASE**, due to its balanced composition of soluble casein and **PVPP**, is the specific treatment for the phenomenon of progressive maderisation of white and rose wines. The latter are particularly sensitive to oxidation: their colour evolves poorly, and their freshness and finesse diminish and disappear. The free SO₂ combines rapidly leaving the wine without protection, as well as by the oxidation from yeast or bacteria.
All of which is very harmful, especially after bottling and even more so, if the wine has received potassium sorbate. (Degradation of sorbate by the bacteria leading to the formation of the taste of geranium)
- ◆ Wines coming from an altered vintage (mildew –oidium) from mechanical harvesters, or from grapes having been subjected to harsh mechanical actions and repeated throughout the prefermentation winemaking phases : passage of these wines through pumps or too narrow canals, numerous breakdowns* in the process of pressings, and all other traumatizing accidents are particularly exposed to this problem.
- ◆ As a preventative action, **POLYCASE** eliminates the astringent, bitter oxidable polyphenols which are responsible for the unpleasant gustatory sensations and overall for the combination of free SO₂.
- ◆ As a curative treatment, the action of **POLYCASE** is immediate. It refreshes the colour and refines the taste. The “ past its prime” character disappears. The added SO₂ becomes stable.
- ◆ **POLYCASE** does not provoke an over-finishing. It can be used in elevated doses. The insoluble part (**PVPP**) carries the flakes quickly to the bottom. The deposit is packed together settled and is not voluminous.

LEGISLATION

- ◆ **PVPP** is authorized by the CE regulation N°1493/99 at a maximum dose of 80 g/hL.
- ◆ **POLYCASE** contains a milk-based enological product (casein). In certain countries and in the EU (beginning May 31st 2009), its utilization requires the specific labelling of wines. Please, consult the applicable regulation.

DOSAGE FOR USE

- ◆ **On musts** : during the pre-fermentation phase.
 - white musts from mechanical harvesting: 20 to 60 g/hL
 - musts from white press wines: 60 to 120 g/hL
 - end of pressing musts, whole grapes: 60 to 120 g/hL
- ◆ **In the fermentation phase** : from 20 to 120 g/hL depending on the desired effect.
- ◆ **On white and rosé wines in the tank** : from 20 to 120 g/hL and more depending on the desired effect.
- ◆ **Maximum legal dose of POLYCASE** : 348 g/hL

INSTRUCTIONS FOR USE

- ◆ Half an hour before using, dissolve 1 kg of **POLYCASE** in 10 litres of cold water (never in the must or the wine) Use a rapid propeller. The dissolution is quick but partial. (**PVPP** is insoluble)
- ◆ Incorporate into the must or the wine, with the necessary aid of a dosage pump or a DOSACOL (fining connection) over all the wine to be treated. Separate the deposit as soon as it has fallen (must).
Filter (wine)
Use the liquid preparation of **POLYCASE** the same day that it has been prepared.
Homogenize the solution at each sampling.

PACKAGING

- ◆ 1 kg bag – Carton of 20 X 1 kg
- ◆ 5 kg bag – Carton of 3 X 5 kg
- ◆ 15 kg sack

STORAGE

- ◆ Full original sealed packaging, store in a dry, odourless environment, out of the light.
- ◆ Once opened, use quickly.