

POLYPRESSE

Complex with soluble casein, PVPP, bentonite and gelatin

ELIMINATION OF OXIDIZED POLYPHENOLS AND ASTRINGENT CHARACTERS OF MUSTS AND OF ROSE AND WHITE WINES.

CHARACTERISTICS

- ◆ **POLYPRESSE** is used in white and rosé vinification, on musts and wines suffering from extreme mechanical action during pre-fermentation stages, such as press wines being pumped over too small holes, extensive pomace homogenization during pressing and high pressures at pressing.
These wines can be very rich in polyphenols making them very sensitive to oxidation; The color does not age well, they rapidly lose their freshness and the finish is very harsh and astringent at tasting.
- ◆ **POLYPRESSE** protects against precocious oxidation phenomena, which can diminish wine color intensity and help to balance the astringent character in the wine finish.
The wines treated with **POLYPRESSE** appear fresher without excessive astringency, fruity notes are increased and color improved. The oxidized and heavy characters are minimized.
- ◆ **POLYPRESSE** does not cause over-finishing even with very high dosage rates. The insoluble part (PVPP) rapidly deposits at the bottom of the tank. The deposit is compact and well packed.

LEGISLATION

- ◆ PVPP is authorized by the rules CE n°1493/99 at the maximum dosage of 80 g/hL.
- ◆ **POLYPRESSE** 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

- ◆ On musts : during pre-fermentation stage
 - must of rosé or white grapes with a lot of grinding : 60 g/hL to 120 g/hL
 - must of rosé or white press wines : 60 g/hL to 160 g/hL
- ◆ On highly oxidized wines or on astringent finish wines : 40 g/hL to 200 g/hL
- ◆ Maximum legal dosage of **POLYPRESSE** : 377 g/hL.

DIRECTIONS FOR USE

- ◆ Half an hour before utilization, disperse 1kg of **POLYPRESSE** into 10 liters of cold water (never into must or wine). Use a rapid helix. The dissolution is quick and easy but partial (PVPP is insoluble).
- ◆ Add to the must or to the wine with a dosing pump or with DOSACOL (fining connection), on the totality of the tank to be treated.
Separate the deposit at the bottom of the tank (in must treatment).
Filter (in wine treatment).
Use the liquid preparation of **POLYPRESSE** on the same day of its preparation.
Homogenize the solution each time you use it.

PACKAGING

- ◆ 5 kg bag - Box of 3 x 5 kg,
- ◆ 15 kg bag

STORAGE

- ◆ Unopened original sealed packaging : store in a cool, dark, odourless and dry place.
- ◆ Use up once opened.