

OVOCOL

Atomised egg albumen

REFINES HIGH QUALITY RED WINES

CHARACTERISTICS

- ◆ The choice of **OVOCOL** came about through the traditional practice of refining high quality red wines with egg white.
- ◆ **OVOCOL** mellows and refines the robustness of red wines: through its special way of forming flakes with certain tannic parts of the wine, **OVOCOL**, in the last fining process eliminates any residual bitterness and noticeable astringency, especially at the after taste.
- ◆ **OVOCOL**'s refined way of working makes it stand out from the rest: it smoothes the body of the wine without altering the balance, and completely respects the aromatic characteristics and typicity .
- ◆ **OVOCOL** contributes to the neatness and harmony of the wine-tasting.
- ◆ **OVOCOL** is a high-quality product used for clarifying, without risk of over-fining when used with the recommended doses. Its use makes the process of filtering easier.

LEGISLATION

- ◆ **OVOCOL** is an egg-based enological product. 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

- ◆ From 5 to 10 g/hL.

PREPARATION

- ◆ Sprinkle **OVOCOL** into cold water.
(1kg of **OVOCOL** in to 10 L of water).
- ◆ Shake well to ensure that it is well mixed.
- ◆ A mixer can be used on the condition that not too much foam is allowed to form.

INSTRUCTIONS FOR USE

- ◆ Make sure that it is well mixed into the vat : Add during pumping over with a metering pump or a **DOSACOL**.

PACKAGING

- ◆ 1 kg bag.
- ◆ Carton of 20 x 1 kg.

STORAGE

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

BIBLIOGRAPHY

(1) AVALONE.S,1996, caractérisation des polyphénols des vins précipités pour des protéines de collage, DEA Sciences des aliments Université de Montpellier.