

PRZ Ultra

Blend of mineral and protein fining agents

CLARIFICATION AND SOFTENING OF QUALITY RED WINES

CHARACTERISTICS

- ◆ **PRZ Ultra** is a complex fining agent for quality red wines requiring a final treatment. Finings with **PRZ Ultra** respect wine aromas and enhance their roundness while removing harsh tannins.
- ◆ **PRZ Ultra** helps refining tannins while protecting wine structure.
- ◆ **PRZ Ultra** removes the astringent finish and herbaceous notes.
- ◆ **PRZ Ultra** has been specifically formulated to produce very small sediments (1).

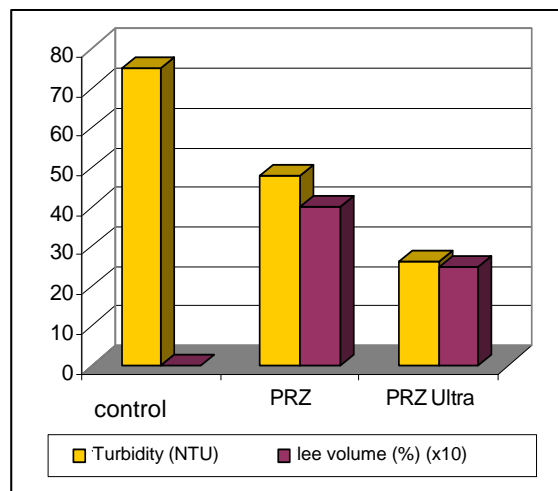


Fig N°1 : Clarification and volume of lees produced by **PRZ Ultra**

LEGISLATION

- ◆ **PRZ Ultra** 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.

APPLICATION

- ◆ **20 to 60 g /hL**, according to the structure of the wine to be treated
- ◆ Preliminary laboratory tests are recommended.

PREPARATION

- ◆ Prepare a solution of **100 g of PRZ Ultra** per litre of water.
- ◆ It is important to use water at 40°C exactly.
- ◆ Stir during 15 mins (partial dissolution will occur).
- ◆ Allow to swell for 1 hour.
- ◆ Stir again. The solution must be used on the day of preparation.
- ◆ Add with a fining connection (DOSACOL) to the tank to be treated.
- ◆ Rack and filter wine as soon as sediments have formed.

PACKAGING

- ◆ Plastic bag : 5 kg – Box of 4 bags each.

STORAGE

- ◆ Full and sealed packets can be stored away from light in a dry and odor free environment.
- ◆ Once opened, use rapidly

REFERENCES

(1) MARTIN VIALATTE inhouse document, 2002, essai de réduction des lies de **PRZ Ultra**