MUST CLARIFICATION

DEPECTIL CLARIFICATION + SILISOL + GELISOL FOR THE RAPID AND EFFICIENT CLARIFICATION OF WHITE GRAPE MUSTS

APPLICATION

- Musts made from crushed white grapes usually contain 20% of sediments. The presence of these sediments is inherent to the juice extraction process (crushing – destemming – pressing). While no technique is known to limit the production of sediments, it is essential to rapidly remove them from quality musts since these sediments produce false herbaceous notes and coarse organoleptic characters in wines.

- There are physical removal methods to clarify musts such as centrifugation and vacuum filtration. However, these methods can be highly improved or even replaced by fining using:

DEPECTIL CLARIFICATION + SILISOL + GELISOL

Must clarification is performed in 3 phases:

1) *Enzymatic phase*:

Pectin degradation and decreased viscosity (duration of this phase: 1 to 2 hours between 15 and 20°C).

DEPECTIL CLARIFICATION acts together with natural enzymes and considerably decreases the duration of this phase.

***2) Coagulation*:**

Colloidal micelles agglomerate, become bigger and heavier

Together**, SILISOL + GELISOL** perform a very active fining, which complements the natural coagulation of the must.

3) Sedimentation:

Because of their volume and weight, the micelles rapidly settle at the bottom of the tank.

The must is rapidly clarified. The sediments separate from the must and settle at the bottom of the tank. The clarification can occur rapidly.

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DOSAGE

- **Clarification of a must with normal turbidity** (20 %) over a 24 to 36 hours period:
  - **SILISOL** 4 cl/HL - **GELISOL** 4 cl/HL - **DEPECTIL** CLARIFICATION 1 g/HL

- **Clarification of a heavily turbid must or over a shorter period of time**
  - **SILISOL** 6 cl/HL - **GELISOL** 6 cl/HL - **DEPECTIL** 2 g/HL

- Generally, these application rates are adequate. However, musts differ year after year and trials need to be performed every year in order to determine the appropriate application rates.

INSTRUCTIONS FOR USE

- As soon as the must starts running: dissolve **DEPECTIL CLARIFICATION** and add to the must.
- When the must stops running, dilute **GELISOL** with water and add. Mix carefully.
- Then, add **SILISOL** and mix again.
- Coagulation occurs immediately.

RECOMMENDATIONS OF THE OENOLOGIST

- Free-run must high in proteins: first add **SILISOL**, then **GELISOL,** which coagulates with what is left of **SILISOL**.
- On the other hand, if the press must has a lot of tannins: first add **GELISOL,** which softens and then **SILISOL,** which coagulates with what is left of **GELISOL**.