

FINING

TO CLARIFY AND STABILIZE WINES

WHY FINE?

- ◆ Fining wines is a long-established practice.
It prepares wines for consumption: **it clarifies, stabilizes and improves tasting.**
- ◆ Filtration using diatomaceous earth, pads or membranes removes the particles that cause haziness in wines but does not necessarily remove unstable elements, which may cause troubles later on.
Limpidity is achieved through suitable finings that precipitate unstable compounds in the lees.
- ◆ Fining and filtration are complementary treatments.
In order to ensure the wine stability, filtration has to be preceded by fining.
Fining substantially **decreases the fouling index.** It increases the filter yield and reduces filtration costs.
- ◆ By selectively acting on bitterness and astringency, fining improves **the organoleptic qualities of wines.**
- ◆ Fining is also a treatment.
It can be used as a curative or preventive treatment against the oxidation of white and rosé wines mainly.

OPTIMUM CONDITIONS FOR A FINING

- ◆ Fe^{3+} iron is essential to tannin-gelatin interactions.
- ◆ Oxygen is necessary for the oxidation of Fe^{2+} to Fe^{3+} , which is the only one active during fining. Thus, it is essential to aerate the wine before fining.
- ◆ The temperature:
The best results are obtained at average temperatures of 10 to 12°C.
It is crucial to avoid temperature variations, which lead to convective movements in wines that raise flocs to the surface.
- ◆ Fining agent addition:
In order to optimize its efficiency, the fining agent has to be added very slowly to the wine using a DOSACOL or a metering pump.

WHICH FINING AGENT TO USE ?

- ◆ Attached is an indicative application rates guide. The values proposed cover the specific needs of winemaking regions and different types of wines. Your enologist will determine the appropriate application rate.

OBJECTIVES	PRODUCTS	NOTES
RED WINES		
WINE FINING	ALBUMINOCOL Partially hydrolyzed gelatin	Improves the gustatory qualities of press wines and tannic young wines. Precipitates harsh tannins and removes bitterness.
	LIQUID GELATINE – SOLUGEL Highly hydrolyzed gelatins	Remove undesirable astringent tannins from press wines. The gelatins are highly reactive with the harshest tannins.
REFINING ULTRA-PREMIUM WINES	PRZ AF Plant protein based, combines protein and mineral fining agents	Softens and clarifies red wines while removing light bitterness and vegetal characters. An allergen free substitute to PRZ
	AQUACOL Isinglass	Removes harsh tannins, emphasizes the elegance, aromas, fruitiness and roundness of wines
	AFFINOCOL Slightly hydrolyzed gelatin	Clarifies and softens red wines while preserving their aromatic balance.
	OVOCOL Egg albumin <i>or</i> QALISOL Combination of three isinglass, allergen free substitute to Ovocol	Controlled and gentle clarification of red wines. Elegantly soften the wine structure without imbalance. Respect the aromatic characters and typicity of wines. Suitable for final fining of wines aged in barrels.
	GELISOL Slightly hydrolyzed gelatin	Softly removes astringent tannins. Softens and refines wines with a strong to average structure. Excellent clarification potential.
	PROVGREEN RED 100% gluten free plant-based fining agent	Refines red wines at very low application rates. Precipitates the most astringent tannins. Produces a very low amount of lees.
WHITE AND ROSE WINES		
PREVENTION AND TREATMENT OF OXIDATION AND ASTRINGENCY	CASESOL , soluble casein	
	CLARISOL , allergen free substitute to CASESOL	
PREVENTION AND TREATMENT OF PROTEIN INSTABILITY	POLYCASE , casein and PVPP based complex <i>Or</i>	
	POLYGREEN , plant protein-based and allergen free substitute to POLYCASE	
	CALCICA , natural calcium bentonite	
	ELECTRA , bentonite powder	
CLARIFICATION AND BRILLIANCE	GRANULA , bentonite granules	
	MIRACOL , highly active bentonite	
	OPTIBENT , produces low amount of lees	
	BENTOGEL , bentonite + gelatin, rapid and efficient clarification. Lees compaction. CRISTALINE , flakes of isinglass. Rapid preparation.	
	PROVGREEN WHITE , 100% gluten free plant-based fining agent, to clarify white wines.	
	SILISOL , 30 % silica gel. To be used with CRISTALINE or GELISOL .	