

CRISTALINE / CRISTAL

Isinglass for clarification of difficult wines

CHARACTERISTICS

CRISTALINE and **CRISTAL** are made from a selection of fish swim bladders. Isinglass is an extremely delicate protein fining agent that is suitable for fining white and rosé wines. It gives wine clarity and brilliance. Its slow flocculation removes the finest particles in suspension. Once flocculation is complete, settling takes place rapidly.

CRISTALINE and **CRISTAL** clarify difficult wines. Isinglass is relatively insensitive to colloids. It improves the filterability of wines that clog filters and especially those made from botrytised grapes. Both these products complement and facilitate filtration. After fining, filter performance is greatly improved.

After treatment with oenological carbon, the isinglass clumps the smallest particles together, enabling them to be totally removed by filtration. The wine is also in contact with the carbon for a shorter time.

Isinglass is usually considered as a fining agent for the maturation and finishing of wines. In this case, it does not require the addition of a fining additive.

The long-standing practice of using isinglass shows that it is highly effective on loaded wines, at the end of malolactic fermentation for instance.

Before using isinglass, it is essential to carry out trial runs in order to appreciate its effects on organoleptic characteristics.

CRISTALINE comes in the form of whitish pellets. The product is ready to be dissolved in cold water, where it leaves no residue.

CRISTAL is the liquid form of **CRISTALINE**. The solution is made up by us, always shortly before it is to be used. The protein in isinglass rapidly becomes denatured and, after a certain storage period that gets shorter and shorter as temperatures rise, becomes similar to a gelatin.

OENOLOGICAL PROPERTIES

- Improves the filterability of wines that clog filters and especially those made from botrytised grapes.
- Stabilises bitter notes and refines wines before physical stabilisation stages.
- Enables the complete removal of even the finest particles by filtration.

APPLICATIONS

- To clarify difficult wines.
- To improve clarity, filterability and organoleptic characteristics.

DOSAGE

Recommended dose:

- CRISTALINE: 1 to 4 g/hL.
- CRISTAL: 10 to 40 cL/hL.

INSTRUCTIONS FOR USE

- **CRISTALINE:**

Dissolve in 50 times its weight of cold water. Stir vigorously.
Leave to swell for several hours.
Stir again while adding the same quantity of cold water.
Mix thoroughly.

- **CRISTAL:**

The product is ready to use.
Add slowly using a metering pump or a fining connector (**DOSACOL**) during pump-over.

Precautions for use:

Avoid contact with the eyes.
Add 2 to 4 cL/hL of **SILISOL** at the end of malolactic fermentation for optimum results.
Product for oenological and specifically professional use.
Use in accordance with current regulations.

PACKAGING

- **CRISTALINE:**

200 g bags - boxes of 50 x 200 g.
1 kg bags - boxes of 10 x 1 kg

- **CRISTAL:**

5 L cans – boxes of 4 x 5 L

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment. Once opened use rapidly.

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