



# AQUACOL



**Ready-to-use  
fish gelatine**

**Clarifies and  
softens wines**

**Eliminates  
astringency**



## OENOLOGICAL GOALS

- Enhances roundness in the mouth
- Red wines: Eliminates hard tannins, enhances finesse, aromas and roundness. Clarifies quickly and effectively
- White and rosé wines: combine with **SILISOL®** to clarify difficult white and rosé wines



## DOSAGE

### POWDER:

**White and rosé wines: 2 to 5 g/hL**

Combined with 2 to 5 cL/hL of **SILISOL®**.

**Red wines: 4 to 16 g/hL**

Carry out fining tests to determine the optimum dose.

### LIQUID (20% solution):

**White and rosé wines: 10 to 50 cL/hL**

Combined with 2 to 5 cL/hL of **SILISOL®**.

**Red wines: 20 to 80 cL/hL**



## STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment.

Do not allow to freeze.

Once opened, use up rapidly.



## PACKAGING



**5KG  
1L / 20L  
1 000L**



## INSTRUCTIONS FOR USE

- Dissolve **AQUACOL** in tepid water (1kg/10L).
- Incorporate while pumping overusing a dosing pump or DOSACOL.
- Aerate the wine well before fining so as to eliminate residual CO<sup>2</sup> at the end of fermentation (< 1000 mg/L) in order to facilitate the sedimentation of the glue afterwards.

### Precautions for use:

*Product for oenological and specifically professional use.*

*Use in accordance with current regulations.*

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