

GELATINE LIQUIDE

Ready to use gelatine

Clairifies white wines

Elimination of undesirable tannins in red wines

CHARACTERISTICS

Gelatin liquid is a highly hydrolysed gelatine, whose hydrolysed rate is carefully controlled. Its concentration may not exceed 200 g/L.

Gelatin liquid has a very easy method of use. You can take it directly in the container and, under pressure, inject it into the wine with the help of a metering pump. For use with a DOSACOL it is preferable to dilute it with an equal volume of cold water.

Gelatin liquid is equally used on red, rosé or white wines, of all natures and all origins.

In white wines, **Gelatin liquid** is merely used for clarification.

In red wines, as well as the clarifying action, **Gelatin liquid** allows the elimination of undesirable polyphenols and aggressive tannins.

In a lot of cases, **Gelatin liquid** is associated with the treatment of bentonite. Bentonite is added once the coagulation of **Gelatin liquid** is completed, thus, a few days after its addition.

It is essential to carry out laboratory trials to determine the precise, necessary dosages for an efficient clarification and a new organoleptic balance.

APPLICATION RATES

White and rosé wines:

- from 2 to 4 cL/hL.

Red wines:

- from 2 to 6 cL/hL.

INSTRUCTIONS FOR USE

Gelatine liquid is ready to use.

Incorporate **Gelatine liquid** slowly during a pumping-over.

PACKAGING

20 litres jerrycan.

STORAGE

Full original sealed packaging, store in a dry, odourless environment, out of the light.

Do not freeze.

Once opened, use quickly.

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