



# GELISOL®

Moderately-hydrolysed gelatine with a molecular structure characterised by rather long chains.



Clarification of  
musts

Moderately-hydrolysed  
gelatine in solution or  
in powder form

Fining of  
wines



## OENOLOGICAL GOALS

- Gelatine selected and processed to be highly stable and pure.
- In white and rosé must: static clarification or flotation.
- In wine: improves roundness, eliminates hard tannins and enhances finesse and fruity aromas.
- Gelatine solution at 100g/L.
- Can also be combined with a fining agent: chestnut tannin (**TANIXEL®**), gallnut tannin (**TANIGAL®**) or silica sol (**SILISOL®**).
- The combination of **GELISOL®** and **SILISOL®** enables most white or rosé wines to be clarified (even those considered difficult).



## DOSAGE

4 to 15 cL/hL in must, combined with **SILISOL®** (4 cL/hL to 10 cL/hL) or **ELECTRA®** (40 g/hL to 100 g/hL).

2 to 5 cL/hL in white wine, combined with **SILISOL®** (4 cL/hL to 10 cL/hL) or 4 g/hL to 8 g/hL tannin.  
Up to 15 cL/hL in red wine.



## PACKAGING



1L / 5L  
10L / 20L  
1 000L



## STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment. Do not allow to freeze.  
Once opened, use up rapidly.

*The information provided here is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its consent.*



## INSTRUCTIONS FOR USE

**CLARIFICATION OF WHITE AND ROSÉ MUST:**

Use enzymes (**VIAZYM® CLARIF PLUS** or **VIAZYM® CLARIF EXTREM**) in the must beforehand (added to the press or at the press outlet).

**FLOTATION :**

Wait at least 2 hours between the addition of the depectinisation enzyme and the start of flotation. Pectin tests are recommended to check the total depectinisation of the must.

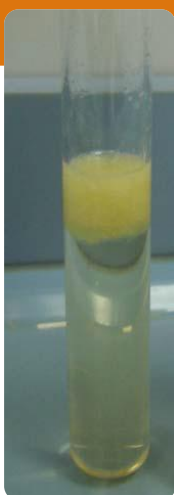


## HOW TO PERFORM A PECTIN TEST

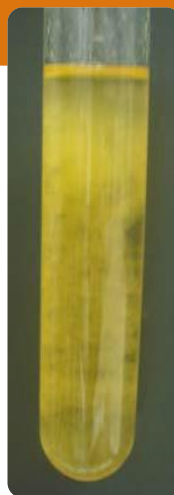
In a test tube, take 5 mL of the must to be tested and then 10 mL of the previously acidified 90° alcohol solution. Close the tube with plastic film. Turn the tube 3 to 4 times without shaking it to homogenise, and wait 10 to 15 minutes before observing the results.

## HOW TO INTERPRET THE RESULTS

1  
Must with  
pectin



2  
Partially  
depectinised  
must  
due to  
insufficient  
enzyme intake  
or too-short  
contact time



3  
Depectinised  
must –  
the enzyme  
has fulfilled its  
role



For optimum results use **SILISOL®** and/or **ELECTRA®** in must; and to avoid over-fining use **TANIGAL®** or **TANIXEL®**.

**STATIC CLARIFICATION:**

- 1) Dilute the required amount of **SILISOL®** or **ELECTRA®** bentonite in 10 times its volume of water.
- 2) Incorporate into the must to be treated while pumping over.
- 3) Then, in a similar way, fine with **GELISOL®** previously diluted in cold water.

**CLARIFICATION BY FLOTATION:**

- Add **VIAZYM® CLARIF PLUS** or **VIAZYM® CLARIF EXTREM** to the grapes in the press.
- Add **GELISOL®** when filling the tank using a dosing pump or a DOSACOL (fining connector).
- Simultaneously incorporate **ELECTRA®** and, if applicable, **SILISOL®**.



## INSTRUCTIONS FOR USE

### USE OF GELISOL® IN COMBINATION:



#### SILISOL®

Dilute the necessary quantity of **SILISOL®** in 10 times its volume of wine. Incorporate it in the wine to be treated while pumping over.

Then, in a similar way, fine with **GELISOL®** previously diluted in cold water.

Flocculation is fast. Perfect sedimentation of the lees can be achieved after leaving to stand for a week.



#### TANINS: TANIGAL or TANIXEL®

With low-tannin white and rosé wines, the addition of tannins is strongly recommended. Recommended dose:

- 1g **TANIXEL®** or 2g **TANIGAL** for 1cL **GELISOL®**.
- It is imperative to incorporate the tannin the day before fining.

### USING GELISOL® BY ITSELF:

Incorporate **GELISOL®** directly into the wine to be treated while pumping-over.

In all cases, the use of a dosing pump or a Dosacol (fining connector) is strongly recommended in order to achieve good homogeneity.

#### **Precautions for use:**

*Product for oenological and specifically professional use.  
Use in accordance with current regulations.*

