



Egg albumin for the production of harmonious, fine red wines.







Refines, softens and rounds out the structure of fine red wines

High -quality clarifier

Respects organoleptic characteristics



OENOLOGICAL GOALS

- Specific flocculation with certain tannic fractions of the wine.
- Contributes to the balance of the wine, rounds out its structure.
- High-quality clarifier with no risk of over-fining at recommended doses.
- Prepares and facilitates filtration operations.



DOSAGE

5 to 10 g/hL.



PACKAGING





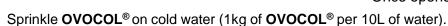


STORAGE

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

Do not allow to freeze.

Once opened, use up rapidly.



INSTRUCTIONS FOR USE

Shake well to obtain a good dispersion. The use of a mixer may be recommended, taking care to limit the formation of foam. Ensure good dispersion of the solution throughout the tank. Incorporate while pumping over with a dosing pump or Dosacol.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

Allergen: egg albumin. In certain countries and within the EU (as from June 2009), the use of egg white implies labelling the wines. See current regulations.

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.