



OVOCOL®

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.



INSTRUCTIONS FOR USE

Sprinkle **OVOCOL®** on cold water (1kg of **OVOCOL®** per 10L of water).

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.



DOSAGE

5 to 10 g/hL.



PACKAGING



1 KG



STORAGE

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

Do not allow to freeze.

Once opened, use up rapidly.

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