

## POLYPRESSE AF

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**Complex made with PVPP, gluten-free plant proteins, bentonite, gelatines and carbon.**

**Fining of rosé and white musts affected by oxidation:  
Elimination of oxidised polyphenols and of astringency.**

### CHARACTERISTICS

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**POLYPRESSE AF** is used in rosé and white wine vinification, on musts that have been subjected to harsh mechanical operations during the pre-fermentation stages or excessive air exposure; for instance, pressed must, substandard maceration during transportation or in the press, passing through transfer screws or pumps whose pipes are too narrow, pomace that has been broken up several times during pressing, or high levels of pressure. These treatments can result in highly oxidised musts.

These musts, which are very rich in polyphenols, are very sensitive to oxidation; their colour does not evolve well, they quickly lose their freshness and they leave a rough and astringent aftertaste.

**POLYPRESSE AF** combats early oxidation phenomena in musts and reduces the astringency of the aftertaste.

Musts treated with **POLYPRESSE AF** seem fresher. They have a more attractive appearance, their fruitiness stands out, and in the mouth their heavy and oxidised character disappears and their astringency is reduced.

The selected oenological carbon contained in **POLYPRESSE AF** works in synergy with the PVPP to eliminate oxidised polyphenols. Musts treated in this manner acquire a softer, less yellow hue.

The glues present in the formulation of **POLYPRESSE AF**, made with non-allergenic plant proteins, quickly eliminate suspended carbon and compact the lees, thus limiting the loss of must.

The complex composition of **POLYPRESSE AF** allows one to benefit from the properties of oenological carbon while limiting its organoleptic impact.

**POLYPRESSE AF** does not cause over-fining, even at high doses.

### APPLICATIONS

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Fining of rosé and white musts affected by oxidation: elimination of oxidised polyphenols and of astringency.

### DOSAGE

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In France as well as in the European Union, the use of oenological products containing carbon is subject to special conditions.

In accordance with European regulations, **POLYPRESSE AF** is only used on musts and new wines. Comply with the legislation in force.

**Maximum legal dose of POLYPRESSE AF: 266 g/hL.**

For musts: during the pre-fermentation stage.

Thoroughly crushed rosé or white grape musts: 30 g/hL to 120 g/hL.

Rosé or white pressed musts: 60 g/hL to 160 g/hL.4

## INSTRUCTIONS FOR USE

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Half an hour before use, mix 1 kg of **POLYPRESSE AF** into 10 litres of warm water (never into must or wine). Use a fast propeller. It will dissolve easily but partially.

Incorporate into the entire quantity of must to be treated: a metering pump or DOSACOL (fining connector) must be used. Homogenise well.

Rack as soon as a deposit forms, so as to carry out the fermentation with clarified must and not keep carbon in suspension during fermentation.

Use the **POLYPRESSE AF** solution on the day it is prepared. Homogenise the solution every time a sample is taken.

Traceability: the batch number shown on all **POLYPRESSE AF** packaging makes it possible to trace the product upstream to its origins as well as downstream to the user.

Safety / environment: the handling of **POLYPRESSE AF** does not constitute a hazard to the user.

### Caution:

Product for oenological and exclusively professional use.

Use in accordance with the regulations in force.

## PACKAGING

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5 kg bag

## STORAGE

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Store unopened, sealed packages away from light in a dry, odour-free environment. Once opened, use up rapidly.

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