FINING PRODUCTS

MARTIN VIALATTE

POLYPRESSE AF

Complex made from PVPP, pea protein, bentonite, gelatine and carbon.

WHITE WINE | ROSÉ WINE | SANS ALLERGENE AF ALLERGEN FREE

Allergen-free alternative to POLYPRESSE

Fining of musts marked by oxidation

Reduces bitterness

OENOLOGICAL GOALS

- In rosé and white vinification, for musts subjected to harsh mechanical action during pre-fermentation phases, or excessively exposed to air.
- Combats early oxidation in musts and reduces astringency at the finish.
- Enhances the wine’s freshness and fruitiness.
- Reduces colour intensity in wines.
- Particularly suitable for musts macerated during transport or in the press, and for press musts.
- Pea proteins enable the carbon to settle quickly, and optimise the volume of lees.

DOSAGE

For musts in a pre-fermentation phase:
- Heavy crushing: 30 to 120 g/hL.
- Press: 60 to 160 g/hL.

Maximum legal dose under current regulations:
320 g/hL

PACKAGING

5KG

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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MARTIN VIALATTE

INSTRUCTIONS FOR USE

- Disperse **POLYPRESSE AF** in 10 times its weight in water at least 30 minutes before using. Use a high-speed mixer. Dissolves easily but only partially (insoluble PVPP).
- Add to must or wine. Rack as soon as the deposit has formed, so that fermentation can take place on clarified must and no carbon remains in suspension during fermentation.

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

Caution: the liquid preparation of **POLYPRESSE AF** must be used on the same day it is prepared. Homogenise the solution for each sample.

TEST RESULTS

POLYPRESSE AF eliminates polyphenols and phenolic acids in a similar way to PVPP.

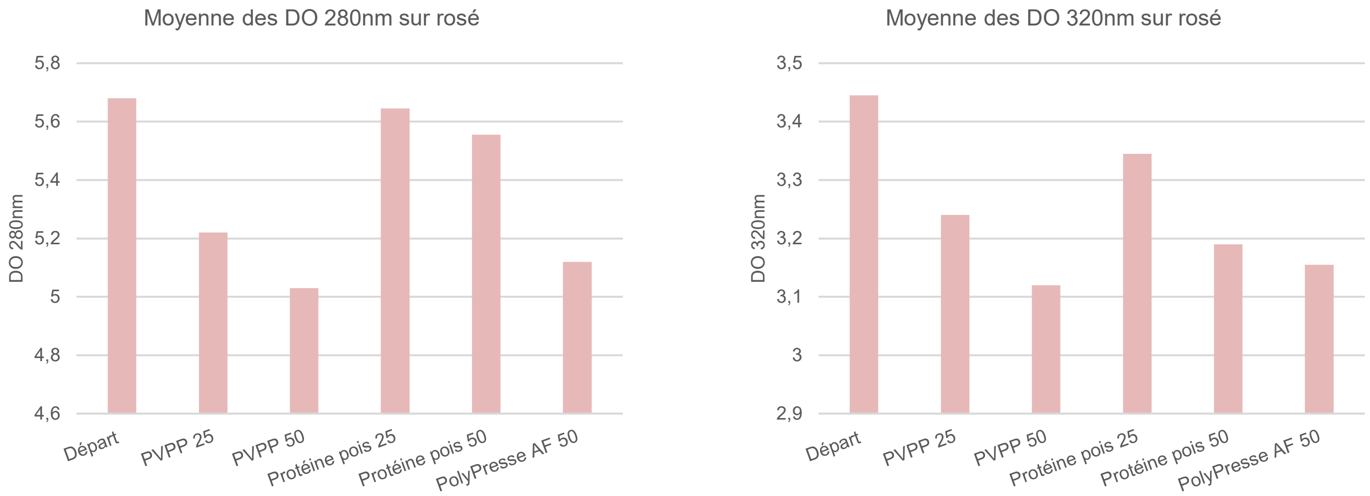

Figure 1: OD averages at 280nm and 320nm after different fining treatments on 2 matrices of rosé wine

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