

## PRZ AF

**Combination of protein- and mineral-based fining agents  
to clarify and soften red wines**

### CHARACTERISTICS

Red wines that require treatment with **PRZ AF** are usually made from medium-quality grapes, free-run wine or first press wine. Clarifying such wines is rather difficult, although not impossible. Their content in colloids derived from grapes is average.

On tasting, such wines exhibit marked astringency, both initially and on the finish. They often dry up the mouth. **PRZ AF** considerably lessens this unpleasant sensation.

**PRZ AF** acts on polyphenols. Moreover, its plant protein-based formulation improves clarification and settling of lees.

### OENOLOGICAL PROPERTIES

**PRZ AF** has an entirely positive effect on the types of wine described above. The combination of protein- and mineral-based fining agents:

- softens wines
- diminishes astringency
- removes grassy notes
- eliminates harsh tannins
- restores harmony to unbalanced wines
- leads to a very low volume of lees.

### APPLICATIONS

To be used on free-run and first press red wine.

**PRZ AF** acts alone, with no need for a flocculation aid.

### DOSAGE

From 30 g/hL to 150 g/hL, or more, depending on the required rectifications to the wine to be treated.

Maximum authorised dose (EU): 500 g/hL.

Carry out prior laboratory trials.

### INSTRUCTIONS FOR USE

Prepare a suspension of **100 g of PRZ AF** per litre of water.

Use water at 40° C.

Respect this temperature.

Stir for 15 minutes (product is only partially soluble).

Leave to swell for 1 hour.

Stir again.

Use the suspension on the same day.

Using a DOSACOL, add it to the entire tank to be treated.

Draw off and filter the wine as soon as the deposit has formed and settled.

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**Precautions for use:**

Product for oenological and specifically professional use.

Use in accordance with current regulations.

**PACKAGING**

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5 kg bags.

**STORAGE**

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

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