

Fining Agents from Vason Enologica

Albuclar Special Grain – highly purified, and soluble micro-granulated egg albumin. Replaces hard to use egg white in clarification of red wines, reducing tannic weave and oxide taste. **USE:** 1 egg white = 3.7g Albuclar

Clarito SP – Blend of purified bentonite, PVPP, micronised lactic casein and Potassium Bicarbonate. Recommended for use in treatment of wines for preventing the effects of oxidation due to phenols. **USE:** 50-100g/hl for musts, 10-80 g/hL for whites, 10-60g/hL for reds and 80-120 g/hL for unstable and/or oxidized wines.

Clarito Spray Dry – Pure Potassium Caseinate for use in treating wine for oxidation **USE:** 20-100g/hL in musts, 10-70 g/hL for whites and

Premium Fish – Purified and selected fish gelatine isinglass for use in clarification of colloids. **USE:** 2-10 g/hL to improve filterability

Premium Gel No.1 – Very pure animal gelatin in granular form with a high surface electrical charge and low tannin removal. **USE:** 3-10 g/hL for musts and whites, 5-30 g/hL for musts and reds

Premium Gel No. 3 – Very pure animal gelatin in granular form with a low surface electrical charge and high tannin removal. **USE:** 3-15 g/hL for musts and whites, 5-30 g/hL for musts and reds

The fining agent range from Vason Enologica is extensive, and the above products represent a key selection of products for use in the winery. Other products can be proposed in discussion on specific issues arising in your process.

PO BOX 731, CARLTON, OREGON 97111

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