

## AGING AND FINISHING FINING APPLICATIONS

| PRODUCT               | DESCRIPTION   | DOSAGE   | PACKAGE               |
|-----------------------|---|--|-----------------------|
| ARGILACT®             | Combination of casein and bentonite for treating wines (white and rosé) against oxidation.  | 400 - 1000 ppm.  | 1 kg<br>25 kg         |
| CASEI PLUS            | Potassium caseinate developed for treatment of oxidation phenomena and maderization in wines.   | 200 - 600 ppm for maderization treatment and color correction.   | 1 kg<br>5 kg          |
| CHARBON ACTIF PLUS GR | Granulated activated carbon for decolorization.   | 200 - 1000 ppm.  | 5 kg                  |
| GECOLL® SUPRA         | Liquid gelatin produced from a selection of exceptionally pure raw materials, exclusively of porcine origin. Eliminates the tannins responsible for aggressive or astringent characters.      | 40 - 100 mL/hL.  | 1 L<br>5 L<br>20 L    |
| GELAROM®              | Liquid gelatin produced from a selection of exceptionally pure raw materials, exclusively of porcine origin. Intended to bring out the organoleptic potential of the wine.                    | 30 - 60 mL/hL.   | 1 L<br>5 L<br>20 L    |
| GELATINE EXTRA N°1    | Highly purified heat soluble gelatin.<br>Fining of red wine for aging.  | 60 - 100 ppm.  | 1 kg                  |
| GEOSORB® GR           | A carbon decontaminant for fermenting musts and new wines for reducing geosmin and octenone content. Also effective on smoke exposure compounds and sensory.                                  | Action on geosmin: 150 - 250 ppm.<br>Action on octenone: 350 - 450 ppm.<br>Activity on smoke exposure: 500 - 1000 ppm. | 5 kg<br>15 kg         |
| ICHTYOCOLLE           | Fish-based (Isinglass) fining agent adapted to high-grade white and rosé wine fining and clarification. ICHTYOCOLLE restores high sensory clarity and remarkable brilliance to treated wines. | 5 - 15 ppm.  | 250 g                 |
| MICROCOL® ALPHA       | High quality natural sodium microgranular bentonite with a high adsorption capacity. Intended for protein stabilization in wine over a large pH.  | 100 - 800 ppm.   | 1 kg<br>5 kg<br>25 kg |
| POLYLACT®             | Combination of PVPP and casein for preventing and treating oxidation in wine (white and rosé).  | 150 - 900 ppm.   | 1 kg<br>10 kg         |
| SILIGEL®              | Colloidal silica solution that may be used in combination with all organic fining agents for improved settling speed or clarification.  | 20 - 100 mL/hL - use 0.5 to 1 mL of SILIGEL® for 1 mL of gelatin.<br>Add SILIGEL® prior to gelatin.                    | 1 L<br>5 L<br>20 L    |
| VEGECOLL®             | Vegetable protein (patatin) for red fine phenolic fining during aging or pre-bottling.  | 30 - 100 ppm.  | 500 g<br>5 kg         |
| VEGEFINE®             | Vegetable protein (patatins) for the clarification and removal of oxidized phenolics from wine.   | To eliminate oxidized phenolic compounds: 100 - 500 ppm.   | 1 kg<br>10 kg         |
| VINICLAR® P           | Granulated preparation of PVPP.   | 150 - 300 ppm for preventive use.<br>300 - 800 ppm for curative use in oxidized wine or must.                          | 1 kg                  |

Using a Venturi or OENODOSEUR is always recommended.