



Solutions for wine making

Clarfine

PVPP on cellulose support

Preventive or curative treatment against oxidation of musts and wines.
Treatment of press-wines.

OENOLOGICAL BENEFITS

- > The main characteristic of Clarfine is the ability to fix the smallest phenolic components (catechins, leucoanthocyanins...) in a selective way. These components cause the brown coloration of wines going along with herbaceous tastes. They could not be totally eliminated by the products usually used.
- > Clarfine sediments quickly and in a compact way, which makes it a very effective product.
- > The cellulose support gives even more efficacy to Clarfine and makes its use easier.

QUANTITIES TO USE

- > Preventive treatment 10 to 20 g/hl
- > Curative treatment 20 to 50 g/hl

INSTRUCTIONS FOR USE

- > Mix the necessary quantity of **Clarfine** with 6 times its weight of water and wait 1 to 2 hours.
- > Then slowly introduce in a homogeneous way and allow the solution suspension to stand for at least 30 minutes while stirring without aeration.

NB: You will get good results by introducing **Clarfine** during the clarification with Kieselgur.

PACKAGING

- > 1 kg sachet.

STORAGE

- > Keep the product in a ventilated place, in its original packaging hermetically sealed.

