



## Solutions for wine making

# Gelfine

### 100% porcine origin gelatin

Gelfine is an extremely pure gelatine which is soluble in hot water. It is produced by not very much hydrolyzed protein chains which action clarifies and stabilizes wine while enhancing its natural balance.

### OENOLOGICAL BENEFITS

- > Clarification and stabilization of balanced and structured red wines:  
Gelfine offers an excellent clarification and stabilization action. It allows to eliminate quickly the turbid aspect of wine while stabilizing it thanks to the elimination of colloidal substances that may precipitate later.
- > It matures wines while respecting its structural harmony and without spoiling its organoleptic qualities.
- > As Gelfine's surface charge density is particularly high, it develops a uniform action on the whole structure while respecting the phenolic and aromatic potential of the wine and therefore increasing its natural balance.
- > Gelfine is particularly suitable for balanced and well-structured red wines.

### QUANTITIES TO USE

- > Red wine                      5 to 10 g/hl.

### INSTRUCTIONS FOR USE

- > Slowly introduce the product while mixing strongly the necessary quantity of Gelfine in at least 20 times its weight of hot water between 35 and 40°C (i.e. 50 grams maximum of Gelfine by litre of water)
- > Once the gelatine has fully dissolved, slowly introduce the solution, keeping the temperature above 20°C until the solution comes into contact with wine, preferably by pumping-over to allow immediate homogeneity.
- > We recommend you to use our œnological injector for fining agents.

### PACKAGING

- > 1 Kg sachet.

### STORAGE

- > Keep the product in its original packaging hermetically sealed.

