



## Solutions for wine making

# Geldor

**100% porcine origin gelatin**

The specific Geldor production methods give it great efficacy in a wide range of pH, while enhancing aromas and improving the original expression of wines.

### OENOLOGICAL BENEFITS

- > Thanks to its excellent clarification and stabilization action, Geldor proves to be effective and quick in a wide range of pH for the clarification and stabilization of wines which drawing-off can be done 48 to 72 hours later.
- > It enhances wine aromas. After tasting wines treated with Geldor, a group of professional wine tasters have considered them as being of better aromatic quality.
- > It mellows wines by making them more rounded. Geldor's surface charge density allows it to mellow wines while respecting their phenolic profile and their typicity.
- > Geldor is suitable for all types of wines and particularly for wines of aromatic character.

### QUANTITIES TO USE

- |   |                  |
|---|------------------|
| > White wine<br>(in association with Blankasit Super) | 1,5 to 3,5 cl/hl |
| > Rosé wine<br>(in association with Blankasit Super)  | 2 to 4 cl/hl     |
| > Easy to drink red wine                              | 2,5 to 4 cl/hl   |
| > Structured red wine                                 | 4 to 7 cl/hl     |

### INSTRUCTIONS FOR USE

- > Geldor can be used pure or diluted in once its weight of water only.
- > Slowly Introduce Geldor and preferably by pumping-over to ensure immediate homogeneity. We recommend you to use our oenological injector for clarifying agents.
- > Filtration can be done 48 to 72 hours later or drawing-off can be done when the desired turbidity is obtained.

### PACKAGING

- > 1,05 kg bottle.
- > 5,25 kg packaging.
- > 22 kg packaging.

### STORAGE

- > Keep at temperature > 5°C to avoid the gelification of the product.

