

GELAPRED

LIQUID GELATIN (IN 30%) PRODUCED FROM A SELECTION OF EXCEPTIONALLY PURE RAW MATERIALS, EXCLUSIVELY OF PORCINE ORIGIN.

PROPERTIES

GELAPRED is a fining agent intended for:

- Revealing the organoleptic potential in wine. **GELAPRED** harmonizes the polyphenolic structure, promoting aroma expression, and restores freshness without modifying the structural equilibrium of the wine.
- Stabilizing the colloidal state.
- Clarifying wines and musts, by eliminating haze particles. **GELAPRED** improves wine clarity.

GELAPRED is recommended for the treatment:

- Red wines with good aging capacity, red primeur wines with hard tannins.
- Rosé wines (and dry or syrupy white wines). **GELAPRED** also contributes to the softening of the last press.
- Sparkling wines, procedure for fining of base wines.

APPLICATION

Incorporate pure or diluted into one times its weight in water in a homogenous manner into the total wine volume. **GELAPRED** must be added progressively during a pump-over, adding the product in small amounts at a time, to ensure correct dispersion into the wine mass.

This addition must be accompanied by vigorous mixing; pumping over one third of the tank is generally sufficient.

It is recommended to use a measuring pump.

DOSAGE

From 4 to 10 cl/100L.

Based on previous laboratory trials

STORAGE

Keep in its packaging closed and sealed by origin, at room temperature 15-20°C.

The opened packaging must be quickly used.

PACKING

Solution packaged in 5L and 25 kg.

CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX