

OPTICOLL

FINING OF GREAT WINES

Specific preparation with derivatives of yeasts rich in proteins.

PROPERTIES

OPTICOLL is a natural product free of allergens intended for the fining of high quality red wines and white wines. Compare with casein, which contains allergens.

Improvement of the intrinsic qualities of the wine:

- Due to its composition, **OPTICOLL** eliminates cloudy and unwanted elements of the wine. The wine is considered brighten, crystal clear, soften, smoother and more harmonious.

Decrease of the tannic excesses of red wines:

- The tannic excesses are erased, so increasing the stability of the color in red wines. **OPTICOLL** also participates in the improvement of the filter-ability of wines.

APPLICATION

Dilute to 1/3 with a small quantity of wine or water, then, add to the tank during pumping over or using a Venturi system.

DOSAGE

Red wines: From 150 to 300 ppm

White wines: From 50 to 200 ppm

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