

PRED'ALBUMINE

LYOPHILISED EGG ALBUMIN

PROPERTIES

Proteid organic clarifier obtained by drying fresh egg whites. Its action mechanism is linked to the property of coagulating through the effect of the tannin and of the acid environment, forming flakes which settle. It is recommended for stabilising wines, especially fine red wines made to age.

Egg albumin softens red wines without depleting them and in the full respect of their fineness and structure. In the case of excessive macerations or vinifications with wines very rich in polyphenols

PRED'ALBUMINE:

- Softens the excessive roughness and the astringency caused by the concentration in tannic polyphenols, that often amplify their aggressive character in the presence of a too high acidity.
- Is very suitable to speed up the maturation of wines which are too hard because of a tannin excess.

APPLICATION

Dissolve **PRED'ALBUMINE** in 10 times its weight in water (1kg / 10 liters of water). Never dissolve the preparation directly in the wine; this will provoke immediate flocculation with the tennins in the wine.

Mix vigorously using a whisk, avoiding foam formation and lumps

It is essential to mix the product rapidly with the wine to obtain good dispersion.

DOSAGE

Tannic red wines: from 20 to 30 g/hl

Red wines in barrel: from 5 to 12 g/hl

White wines in barrel or tank: from 5 to 10 g/hl

STORAGE

Keep in a cool, dark, odorless and dry place.

Storage time : 24 months at temp <20°C

PACKING

Package of 1kg and box of 15kg

CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX