

PRED'GEL

GELATINE FOR FOOD AND OENOLOGICAL USE, AN ULTRA OBTAINED FROM STURGEON'S AND OTHERS SELECTED FISH, WITH A HIGH BLOOM VALUE (200)

INTERNATIONAL PATENT ASSERTING THE DIRECT USING IN THE WINE !

PROPERTIES

PRED'GEL is perfectly adapted for the fining of white wines. It gives the wine a sparkling clarity without stripping aroma or flavour :

- eliminates bitter gustative tones
- **gives a new freshness**
- vivacity in taste
- highlights the wine aromatic quality with more intense and clean smells
- **gives remarkable brilliance** for white and rosé wine

Conventional 100% with OIV

APPLICATION

International patent asserting the **direct using in the wine !**

Add directly in the tank through a pumping over (15min) or dissolve in 10 times its weight in water
Rack the wines between one-two weeks after the fining

DOSAGE

Whites wines : 2 to 3 g/hL

Rosé wines : 3 to 5 g/Hl

Heavy fining : 5 to 10 g/Hl

STORAGE

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

The opened packaging must be quickly used.

PACKING

Package 1 kg or 10 kg.

CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX