



Phenol-Fine

Other Names

None

Description

Phenol-Fine is an anti-oxidizing clarifier recommended for the treatment of wines that are subject to oxidation, maderization, or haze formation. Although the use of Phenol-Fine is intended as a preventive measure, it is equally effective in curing wines that are already oxidized. Through its adsorptive action, Phenol-Fine can also act as a deodorant and selective decolorant in high quality white and rose wines where the use of carbon can be too aggressive. It can also prolong the shelf life of these delicate products.

Properties

- Potassium Caseinate
 - Bentonite
 - Egg Albumin
 - Gelatin
 - Ascorbic Acid
 - Potassium Metabisulfite
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- Bentonite
 - Complies with E.C. food additive specifications and Codex Oenologique International.

Directions for use

Add dosage to water and mix well. Allow the mixture to sit for several hours and then slowly add to the wine while pumping over. Since this product reacts as soon as it comes into contact with the wine it is essential that it be added slowly.

Hazard Warning

Eye and hand protection recommended.

Dosage

1 – 8 lbs / 1,000 gallons (450 grams – 3.63 kg / 1,000 gallons)

Packaging
25 Kg Bag