

FINING AGENTS

Clarcoll

Description

Clarcoll is a highly purified fish gelatin.

Properties

Clarcoll acts in place of egg albumin in red wines, improving aromatics and flavor quality. **Clarcoll** can effectively replace potassium caseinate use in white and rosé wines, improving clarity and preventing over-fining.

Directions for use

Dissolve **Clarcoll** in a small amount of water or must (1:10) and incorporate while mixing, using a metering pump or Venturi tube, ensuring complete homogenization.

Dosage

- 10 - 20 g/hL (0.8 - 1.7 lbs/1000 gal) in young wines in order to reduce tannins and polyphenols while improving clarity and filterability
- 2 - 10 g/hL (0.2 - 0.8 lbs/1000 gal) for aged wine and fining before bottling.

Recommendation and shelf life

Store in original package in a cool and dry environment, max 25°C (77°F) and carefully reseal the bag in case of remaining product. The integrity of the product is guaranteed only if it is stored as indicated in this technical data sheet.

Packaging

Clarcoll is available in 1 Kg packages

Regulations

Product for enological use as described Codex Oenologique International (OIV). It is the final user responsibility to ensure that the use of the fining agent and the applied dosages comply with local laws and regulations governing its use. **Clarcoll** is GMO free and allergen free.

This information is accurate to the best of our knowledge.

For further information, contact your ATPGroup Enology Product Specialist, or visit www.atpgroup.com.