

## FINING AGENTS

## Phenol-Fine Plus NF

### Description

**Phenol-Fine Plus NF** is a specialized blend of PVPP, caseinate, and highly adsorptive bentonite.

### Properties

**Phenol-Fine Plus NF** is designed to reduce phenolic content and color by adsorbing polyphenolic substances susceptible to oxidation such as flavanoids, catechins, and leucoanthocyanins.

### Use

**Phenol-Fine Plus NF** is best used during fermentation as a preventive treatment to promote oxidative stability. It can also be used for the following:

- for color reduction in Pinot Grigio/Pinot Gris (can help reduce or replace carbon usage);
- in white wines for the reduction of brown/pink hues and catechins;
- in rosé wines for the removal of brown hues.

### Dosage and Addition

10–90 g/ hL (0.8–7.5 lb/1000 gal.)

**Fermentation:** Add during yeast inoculation. To reduce color in Pinot Grigio, dosages up to 8lbs/1000 gallons may be necessary, depending on color intensity.

**White and Rosé Wines:** For best results keep the **Phenol-Fine Plus NF** in suspension for 3 hours for a minimum of 2 days or until fermentation begins.

Bench trials are recommended to ensure appropriate addition rates.

For best results suspend **Phenol-Fine Plus NF** slowly in a 1:10 volume of cold water. Stir vigorously and continuously until a homogeneous suspension is obtained. Allow the product to rest for 3–6 hours, then remix and add to the tank while pumping over, preferably using a metering pump or a Venturi tube. Best results are obtained by adding **Phenol-Fine Plus NF** to at least half of the volume to be treated. If added by pump-over, circulate at least 1.5X tank volume after addition.

### Storage and Shelf Life

Store in original packaging in a neutral, odor-free environment that is dry and cool, max. 25°C (77°F). Carefully reseal any partial containers. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

**FINING AGENT**

# Phenol-Fine Plus NF

**Packaging**

Phenol-Fine Plus NF is available in 20 kg packaging

Product for Enological Use Only

Non-GMO

Please refer to the SDS for safe handling requirements.

**Maximizing Wine Quality with Fining Agents**

The following table gives guidance on the uses of ATPGroup's range of fining agents. Based on the winemaker's requirements, these products can be used sequentially or in whichever combination has the most desirable effect. Please refer to each product's Technical Data Sheet for more information. Your ATPGroup Enological Product Specialist can advise on the best solution and assist with bench trials to ensure appropriate rates.

	FERMENTATION	END OF FERMENTATION	AGING	WINE REFINING	BEFORE BOTTLING
ClarMix	X	X	X		
ClarNOF					X
ClarPT	X				
ClarPure	X	X	X	X	X
Phenol-Fine Plus NF	X			X	
Smoke taint (Strong smell)	ClarMix	ClarMix for 3 days contact then ClarPure for 3-6 days contact	ClarPure for 3-6 days contact	ClarPure for 3-6 days contact then ClarNOF for 48 hours	
Smoke taint (Light smell)			ClarPure for 3-6 days contact	ClarPure for 3-6 days contact then ClarNOF for 48 hours	ClarNOF for 48 hours contact
Volatile phenols (i.e. Brett smell)	ClarMix	ClarPure for 3-6 days contact	ClarPure for 3-6 days contact	ClarPure for 3-6 days contact	ClarNOF for 48 hours contact
Off-flavor from fermentation (Strong smell)	ClarMix	ClarMix for 3 days contact then ClarPure for 3-6 days contact		ClarPure for 3-6 days contact then ClarNOF for 48 hours	
Off-flavor from fermentation (Light smell)	ClarMix	ClarPure for 3-6 days contact	ClarPure for 3-6 days contact	ClarPure for 3-6 days contact	ClarNOF for 48 hours contact
To reduce phenolic content & color	Phenol-Fine Plus NF			Phenol-Fine Plus NF	
Flotation	ClarPT				