

KOLIREX™ GO FRESH G

*Fining agent against “light-struck” taste and to improve phenolic stability.
miniTubes™ technology*

THE LIGHT-STRUCK TASTE

The light-struck taste is a defect that is prevalent in white and rosé wines that are bottled in clear glass. This defect is mainly due to Riboflavin (Vitamin B2): when Riboflavin is exposed to certain wavelengths, triggers a lot of reactions and the final products are sulphur containing volatile compounds with very low thresholds in wine. The aroma of these compounds is often described as cabbage, wet wool, onion or garlic. The photochemical alteration of the redox system also leads to the occurrence of sudden changes of colour, a phenomenon known as browning.

APPLICATIONS

Kolirex Go Fresh G is a specific fining agent that can drastically reduce the riboflavin content in a wine; it is also allowed in organic winemaking (Reg. EU 2021/1165).

Proper management of the alcoholic fermentation allows for a limited dosage of this processing aid, with a negligible impact on the sensory aspects of the wine.

Kolirex Go Fresh G can also be used when it is necessary to adjust the polyphenolic content and stabilize the wine colour over time.

INSTRUCTIONS FOR USE

Pour Kolirex Go Fresh G in water (1:10 ratio), wait 15-20 minutes for the product to dissolve, vigorously stir the the solution and add to the wine. The product works by contact, for the best results keep the mass in a gentle stirring. After 48 hours it is possible to proceed with regular winery operations.

DOSAGE

To prevent light-struck: from 2 to 30 g/hL.

To adjust or stabilize the colour before bottling: from 5 to 10 g/hL.

PACKAGING

10 kg bags.