

CLARAPOL DC

Special fining agent for wines and musts based on PVPP

APPLICATION

Clarapol DC has a selective activity with respect to reducing the phenolic content by adsorbing the polyphenolic substances susceptible to oxidation (flavanic polyphenols, catechins, tannins and leucoanthocyanins).

In addition this fining agents will result in reduced protein levels and improved clarity.

Clarapol DC can be used for:

- to remove aggressive tannins from the final wine;
- white wines: reduction of brown hue, catechins and pinking;
- rosé wines: reduction of brown hue;
- red wines: to prevent early ageing and to remove oxidised polyphenols formed during storage.
- in juice as a preventive treatment to give oxidative stability and a phenolic reduction to the final wine

COMPOSITION

White powder based on PVPP (25%), micronized potassium caseinate and selected silica.

DOSAGE AND USE

200 to 500 ppm (20 to 50 g/hl) for a preventive treatment on juice.

100 to 300 ppm (10 to 30 g/hl) for all other applications.

Rates as low as 30 ppm may be used on delicate whites to remove a phenolic edge.

The product must be previously dispersed in a little water and poured into the wine to be treated, mixing well. The product will be clarified within 48hrs.

Clarapol DC can be added as a powder directly to the wines when a quick fining is required just before bottling. It doesn't affect the following filtration.

PACKAGING

500 g and 10 kg bags.

