



Ready to use fish gelatin Clarifies and softens wines

CHARACTERISTICS

RED WINES

AQUACOL Poudre is an excellent fining agent for medium to full-bodied red wines. In this type of wines, **AQUACOL Poudre** decreases hard tannins and emphasizes finesse, aromas, fruity notes and round mouthfeel.

AQUACOL Poudre is also well suited for an efficient and fast clarification.

ROSES WINES

The dosage rate of the **AQUACOL Poudre** must be adapted to the wine style. For soft rosé wines, where only a clarifying effect is needed, it is necessary to use **AQUACOL Poudre** with **SILISOL** (silica soil).

WHITE WINES

In white wines, AQUACOL Poudre must be used with a fining adjuvant such as SILISOL (silica soil).

The interaction between **AQUACOL Poudre** and **SILISOL** allows for a clarification of many rosé or white wines (even those which tend to be difficult to clarify).

AQUACOL Poudre is high quality, stabilized liquid gelatin made from the skins of fish. The fish used are from the wild, to avoid diseases related to farm-raised animals (bovine spongiform encephalopathy).

Fish gelatin has a similar amino acid structure to gelatins from pigs and cattle that are typically characterized by high levels of glycine, proline and hydroxyproline. This comparable level of important elements allows **AQUACOL Poudre** to be particularly efficient for fining.

APPLICATION RATES

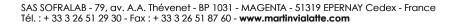
White and rosé wines : 2 g /100 L to 5 g/100 L

in conjunction with 2 cL/100 L to 5 cL/100 L of **SILISOL**.

Red wines : 4 g/100 L to 16 g/100 L.

Bench trials are recommended to determine the optimal dosage rate.

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Traceability: the lot number on every **AQUACOL** package allows tracing (origin of the product) and tracking (from product to consumer)

Safety-environment: handling of **AQUACOL** does not constitute any hazard to the user.

INSTRUCTIONS FOR USE

Dissolve AQUACOL Poudre in lukewarm water (1 kg/10 L).

AQUACOL Poudre should be introduced using a dosage pump or a DOSACOL during a pumping-over.

Aerate well the wine before any fining.

PACKAGING

Bag of 5 kg.

STORAGE

Full original sealed packaging, store in a dry, odourless environment, out of the light.

Do not freeze.

Once opened, use quickly.

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