

GELISOL

Partially hydrolyzed gelatin available as a solution or powder
For the clarification of white and rose musts
Fining agent for fine white, rose or red wines

CHARACTERISTICS

GELISOL is a partially hydrolyzed gelatin available as a solution or powder. Its molecular structure is characterized by rather long chains. As a result, the concentration of **GELISOL** solution can not exceed 100 g/l of active ingredients.

The homogeneity of the molecular chain length is obtained thanks to a controlled production process. **GELISOL** is elaborated in our production facilities using a carefully selected unprocessed gelatin. Because of its elaboration process, **GELISOL** has a high level of purity and stability.

GELISOL is specifically prepared for enological use. Thanks to a controlled surface charge density, **GELISOL** is highly reactive.

GELISOL is a highly versatile gelatin.

INSTRUCTIONS FOR USE

UTILIZATION IN MUST

Must made from crushed white grapes usually contains 20% of sediments. The presence of these sediments is inherent to the juice extraction process (crushing - destemming - pressing).

It is essential to remove these sediments from quality musts as fast as possible. These sediments produce false herbaceous notes and coarse organoleptic characters in wines.

The physical removal methods to clarify the must (centrifugation and vacuum filtration) can be highly improved or even replaced by fining, either with the traditional settling method or by flotation.

Clarification by settling

Must clarification is performed in 3 phases:

1) Enzymatic phase: DEPECTIL CLARIFICATION degrades the pectins and decreases the viscosity (duration of this phase: 1 to 2 hours between 15°C and 20°C).

2) Coagulation: colloidal micelles agglomerate, become bigger and heavier.

Together, **SILISOL + GELISOL** perform a very active fining, which complements the natural coagulation of the must.

3) Sedimentation: because of their volume and weight, the micelles rapidly settle at the bottom of the tank.

The must is rapidly clarified. The sediments separate from the must and settle at the bottom of the tank. The clarification can occur rapidly.

CLARIFICATION OF RED AND ROSE MUSTS BY FLOTATION

The selection of the gelatin determines the success of must clarification by flotation. The main parameter is the protein molecular weight, which is directly proportional to its positive charge density.

GELISOL has a high charge density.

Easy to use, this gelatin is highly efficient for continuous or discontinuous flotation thanks to its high capacity to bind unwanted particles and to facilitate the flocculation of suspended particles. The latter will be sent at the top of the tank by gas injection.

Depending on the equipment, the addition of a fining agent such as bentonite (**ELECTRA**) or silica gel (**SILISOL**) may be required in order to facilitate flocculation.

Prior use of clarification enzymes (**DEPECTIL CLARIFICATION** or **PECTILYSE WHITE**) is absolutely necessary to ensure a smooth flotation. They allow pectin hydrolyzation, reduce viscosity and lead to the formation of charged pectin particles, which react with **GELISOL**.

CLARIFICATION OF WHITE OR ROSE MUSTS: 4 to 15 cL/hL of **GELISOL** according to must turbidity, combined with **BENTONITE ELECTRA** (40 to 100 g/hL) and/or **SILISOL** (4 to 10 cL/hL).
Before clarification, add enzymes such as **DEPECTIL CLARIFICATION** or **PECTILYSE WHITE** to the must (add during pressing or after pressing).

FLOTATION

DEPECTIL CLARIFICATION or **SOFRAZYM:** 1 to 2 g/hL.

GELISOL: 5 to 15 cL/hL.

ELECTRA: 20 to 80 g/hL + **SILISOL:** 2 to 6 cL/hL.

White or rose wines: 2 to 5 cL/hL of **GELISOL** combined with 2 to 5 cL/hL of **SILISOL** or 4 to 8g/hL of tannins.

Red wines: up to 15 cL/hL according to the astringency to be removed and the desired suppleness.

GELISOL Powder: prepare a 100 g/L solution in cold water, then treat following the application rates previously recommended.

Use this solution the same day. For a longer conservation, add 3 g/L of SO₂ to the solution.

Caution:

Product for exclusively oenological and professional use.

Use in compliance with regulations in force.

PACKAGING

GELISOL Liquid:

- 1 L flask - 15 x 1 L box
- 5 L container - 4 x 5 L box
- 10 L Jerry can
- 20 L Jerry can
- 1000 L tank

GELISOL Powder:

- 1 kg bag - 20 x 1 kg box.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place.
Once open: use quickly.

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