



CRISTAL® CLEAR

A plant-based fining product specially developed for the treatment of musts intended to produce sparkling base wines.

CHARACTERISTICS

CRISTAL® CLEAR is a must fining product combining the synergy of various plant-based proteins, selected for their purity, associated with a mineral glue.

OENOLOGICAL PROPERTIES

- Acts upon oxidised and oxidisable polyphenolic compounds
 - Reduces polyphenol content
 - Decreases phenolic acids (impact on OD 320nm)
 - o Reduces OD 420nm and the browning of juices
- Reduces early oxidation phenomena
- Optimises the settling of lees and the volume of clear juice
- Preserves freshness and aromatic intensity

Assessment of the percentage of lees

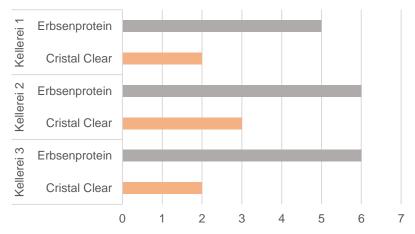


Figure 1 Assessment of the percentage of lees in 3 different matrices. Comparison between a standard pea protein and CRISTAL® CLEAR



Concentration of polyphenols in must after fining



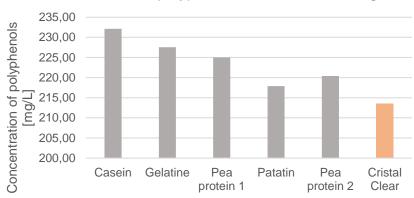


Figure 2 Assessment of polyphenol concentration in must after fining. Comparison between different animal- and plant-based glues. CRISTAL® CLEAR eliminated the most polyphenols.

(Matrix: average polyphenols, observed on 4 matrices of Italian musts for sparkling wines, 2023 vintage)

APPLICATIONS

- **CRISTAL® CLEAR** is recommended for the treatment of white or rosé grape musts intended to produce sparkling wines.
- CRISTAL® CLEAR can be used in flotation without the addition of another glue.
- **CRISTAL**® **CLEAR** is used for the treatment of press must or second pressing must using traditional and closed tank methods.

DOSAGE

Recommended doses:

For press juice: 5 to 10 g/hL

For second pressing juice: 10 to 20 g/hL

Maximum legal dose according to current regulations: 100 g/hL

INSTRUCTIONS FOR USE

Dilute **CRISTAL**® **CLEAR** in 10 times its weight in water. Allow to swell for between 30 minutes and 2 hours and incorporate during a closed circuit using a fining connector.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

1 kg and 10 kg.

STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment. Do not allow to freeze. Once opened, use up rapidly.

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