

EVERGEL

Fining-Stabilizing agent

CHARACTERISTICS AND APPLICATIONS

EVERGEL is a specific fining agent for protein and color stability in Red and Rosé wines that:

- ⇒ Acts on the coagulation and flocculation, giving place to a rapid precipitation of particles into a compact deposit
- ⇒ Has a high content of egg albumin, which adsorbs bitter tannins, and of micronized gelatin, efficient on instable color fractions.
- ⇒ Adsorbs oxidase enzymes and microorganisms in suspension that hinder the cleaning of the wine and the successive stabilization and filtration operations.
- ⇒ Preserves the chromatic characteristics of the wine
- ⇒ Is efficient as a preventive and curative measure by eliminating the oxidizable and oxidized fractions and acting on the reaction catalysts (metals and oxidizing enzymes)
- ⇒ Improves the wine stability, avoiding hazes, browning and madeirization of wines.

USE AND DOSAGE

30-50 g/hL for normal clarifications

60-100 g/hL for difficult clarifications

Dissolve EVERCLAR in cold water in a ratio of 1:10 to 1:20 (more efficient), making sure to mix adequately, preferably with appropriate agitators. Leave sit for several hours, then mix again and add the solution obtained as a thin flow to the mass during pumping over.

COMPOSITION

Micronized Potassium caseinate of high protein content, Egg albumin, micronized gelatin, montmorillonite with high deproteinization effect.

PACKING

1 kg packs - 25 kg bags

This product is not considered dangerous therefore a material safety data sheet is not necessary.