

EVERCLAR GAMMA

**Allergen Free Fining & Stabilizing Agent
Specific for "Taste of Light" problem**

CHARACTERISTICS AND APPLICATIONS

EVERINTEC's R&D, with EVERCLAR GAMMA, has solved the problem of "Taste of Light" in WHITE and ROSÉ wines, especially if intended for bottling in a white glass bottle.

EVERCLAR GAMMA is a fining agent free of allergen factors, with a stabilizing action because it:

- Reduces the content of riboflavin
- Adsorbs oxidasic enzymes
- Adsorbs catechins and leucoanthocyan
- Increases protein stability
- Forms compact and reduced sediments
- Improves filterability

EVERCLAR GAMMA gives a longer life to the treated wine and improves its general sensory sensations.

EVERCLAR GAMMA is a processing aid that:

- Does not contain components that might contain allergenic factors
- Does not causes foam
- Gives a compact sediment

DOSAGE AND INSTRUCTIONS FOR USE

30-50g/hL in wines

Dissolve EVERCLAR GAMMA in cold water in a ratio between 1:10 to 1:20, preferably with proper stirring devices. Let rest for some hours, stir again and add the solution in a fine stream to the mass while keeping it agitated.

COMPOSITION

Extra pure montmorillonite, selected silica, polymers of synthesis, carbons specific for winemaking use.

Packing

15 kg bag

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