

COLLE DE POISSON OF

This fining agent is obtained by the cold swelling of the bladders of catfish.

CHARACTERISTICS

COLLE DE POISSON OF is obtained by the cold swelling of the bladders of catfish.

The choice of raw material and the cold swelling process makes this a high quality and high efficiency-fining agent.

COLLE DE POISSON OF is perfectly adapted for the fining of white wines. It gives the wine a sparkling clarity without stripping aroma or flavor.

OENOLOGICAL PROPERTIES

COLLE DE POISSON OF is made from **very high molecular weight** (140,000 Daltons) proteins.

It should be used with wines which do not require specific fining for excessive tannins, proteins.... Flocculation is **slow** and may leave some "flakes" in suspension.

APPLICATION RATE

1 liter for 500 to 1000 liters of wine.

INSTRUCTIONS FOR USE

Ready-to-use colloidal solution:

Dilute the glue in 2 times its volume of water and stir into the wine to be treated.

In flakes:

Pour the contents of the sachet into a plastic container containing 10 to 15 litres of water, stirring vigorously. Leave to swell for 1 to 2 hours then make up to 20 litres, homogenising.

This solution should be used within two days of preparation.

To make it easier to incorporate, the fish glue can be spread with 2 times its volume of water.

Precaution for use:

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

In solution: 10 L

Powder: 250 g

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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