

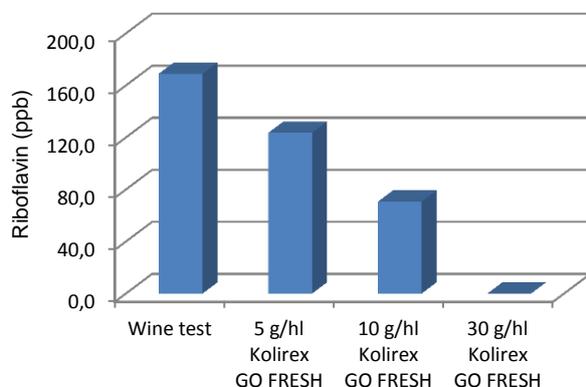
## KOLIREX™ GO FRESH

Fining agent against “light-struck” taste and to improve phenolic stability with miniTubes™ technology

### THE LIGHT-STUCK TASTE

The light-struck taste is a defect that is prevalent in white and rosé wines that are bottled in clear glass and are exposed to light for a considerable amount of time. This defect is mainly due to Riboflavin (Vitamin B2) photosensitivity. When Riboflavin is exposed to certain wavelengths, triggers a lot of reactions and the final products are sulphur containing volatile compounds (methanethiol and dimethyl disulphide) with very low thresholds in wine. The aroma of these compounds is often described as cabbage, wet wool, onion or garlic. The photochemical alteration of the redox system also leads to the occurrence of sudden changes of colour, a phenomenon known as browning linked to oxidative processes involving chromatic compounds.

The intensity of the light-struck taste and the probability to find it in the bottle depends on the riboflavin concentration that has been degraded by light radiation.



Riboflavin reduction after treatment with different dosages of Kolirex Go Fresh

### APPLICATIONS

Dal Cin research has led the way to the development of a specific fining agent, **Kolirex Go Fresh**, that can drastically reduce the riboflavin content in a wine. Proper management of the alcoholic fermentation allows for a limited dosage of this processing aid, with a negligible impact on the sensory aspects of the wine. **Kolirex Go Fresh** can also be used when it is necessary to adjust the polyphenolic content and stabilize the wine colour over time.

### INSTRUCTIONS FOR USE

Pour **Kolirex Go Fresh** in water (1:10 ratio) and wait 5 minutes for the product to dissolve. Homogenize the solution and add to the wine. The product works by contact, for the best results keep the mass in a gentle stirring. After 48 hours it is possible to proceed with regular winery operations.

### DOSES

To prevent light-struck: from 2 to 30 g/hL according to the table

To adjust or stabilize the colour before bottling: from 5 to 10 g/hL

ppb Riboflavin	Kolirex GO FRESH
< 100	2 - 3 g/hl
100 - 150	3 - 10 g/hl
150 - 200	10 - 15 g/hl
200 - 300	15 - 25 g/hl
300 - 400	25 - 30 g/hl or more

### PACKAGING

2 kg and 10 kg bags.