

ALBAKOLL™ R

Fining agent for red wines, allergen free

APPLICATION

Albakoll R has been made for use in red wines to achieve a high degree of clarity and at the same time remove harsh tannins.

The selected protein complex react in a similar manner to egg albumin but with less risk of over fining and produces a rather rounder palate structure.

The bentonite component is also effective for protein stabilisation of rosé wines and the removal of unstable colloidal colours..

Rapid clarification is achieved in 24-48 hours improving filtration and stability. One important feature is the very compact and stable heels.

COMPOSITION

Protein complex and activated bentonite.

INSTRUCTIONS FOR USE

The product can be prepared by dissolving the powder 1:10 – 1:20 in water some hours before use. Add it to the wine to be treated, very slowly stirring well. Further clarification by bentonite should not be necessary.

DOSES

From 400 to 800 ppm (40 to 80 g/hl).

PACKAGING

1 kg and 25 kg bags.

