

ALBAKOLL™ R

Fining agent for red wines, allergen free

CHARACTERISTICS

Albakoll R is a complex made by gelatin and plant protein, ideal for the clarification of red wines.

APPLICATIONS

In a short time from treatment (24-48 hours), Albakoll R achieves a remarkable brightening of the wine, facilitating subsequent processing, increasing filterability, and guaranteeing the wine structure over time.

The precipitates formed by the clarification are very compact, and their contact with the clarified wine, even for a long time and at warmer temperatures, does not give rise to any unwanted aroma or flavour transfers.

Albakoll R also works at high dosages, without slimming the wine, or removing aroma and flavour. Albakoll R can also be used for the clarification of white and red musts and pressed wines.

DOSIS

From 40 to 80 g/hl, but also 100-120 g/hl, in case of pressed wines or musts.

INSTRUCTIONS FOR USE

Dissolve the product in water (5-10%) a few hours before the treatment. Add slowly and while stirring.

Further clarification with bentonite should not be necessary.

PACKAGING

1 kg and 25 kg bags.