

Product Description

AlbuVin is a product of highest quality, which is produced from fresh chicken egg white by pasteurisation and spray drying. As a result of the careful production of this powder all advantages of fresh egg white are preserved. Due to its easy and quick handling AlbuVin has an excellent applicability for the consumer.

AlbuVin results in a harmonization of wines by reduction of excess polyphenol fractions and makes possible a certain clarification effect. The active substances of AlbuVin lead – together with the tannin of the wine as well as with the brown colouring matter – to a fine-grained, clarifying sediment.

Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

**Chicken egg white
in powder form for
taste and
polyphenol
harmonization**

Aim of Treatment

AlbuVin is employed for taste harmonization above all in red wines. AlbuVin effects a reduction and balancing of increased polyphenol fractions and provides an organoleptic optimisation of quality, however, without having a negative impact on the wine's taste.

Product and Effect

The many advantages of the effect of fresh chicken egg white are combined in AlbuVin. AlbuVin results in a balancing and a harmonization of olfactory and taste-giving substances. AlbuVin can be applied in young wine, for clarification or in wine ready for bottling. The treated wines become more balanced and soft with a taste sensation of lower acidity, more harmonious and increasingly full-bodied. AlbuVin provides the final rounding-off for white and red wines of high quality and has a certain clarifying effect.

AlbuVin is effective immediately after addition to the wine.

Dosage

The dosage should preferably be determined by a pre-test. 4 g/100 L of AlbuVin are equivalent to approximately one fresh egg white.

The dosage of AlbuVin can be measured out very exactly.

The usual dosage of AlbuVin for balancing and taste harmonization lies between 4 and 12 g/100 L. Depending on the tannin content up to 16 g/100 L can be employed.

Application

For an easy handling AlbuVin is stirred lump-free in a tenfold quantity of water by mixing at the same time (with a whisk) and is then added to the vessel. Provide for even distribution. After a few days the wine should be racked by filtration.

Storage

Protect from foreign odours and moisture. Reseal opened packagings immediately and tightly.

Taste and smell of AlbuVin are characteristic for the product.