

Product Description

A gelatin-milk-caseinate-isinglass derivative for the treatment of young wine. CombiGel® provides for a good clarification, well-balanced taste and improved filtrability. It is a liquid product, which is directly applicable, thus CombiGel® is extremely user-friendly as it is very easy to handle. The components contained in this product assure optimal fining, even at low temperatures.

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

Liquid protein clarifying agent, gelatin-milk-caseinate-isinglass derivative

Aim of Treatment

CombiGel® is applied for clarification, flavour rounding-off and the improvement of filtrability of young wines. Stored wines experience a pleasant freshness and a balancing of taste and smell.

Product and Effect

The ingredients of CombiGel® provide for a comprehensive and thorough clarification, even at lower cellar temperatures, a reduction of polyphenols, thus an organoleptic optimization of quality. Fine colloidal suspended matter, resulting from mechanical stress on the mash/crushed grapes, heating of the mash or blue fining, are precipitated within a short time. Undesired tannins are bound and eliminated. A combination with Blankasit®, Gerbinol® neu or Klar-Sol Super accelerates and completes the treatment.

Dosage

The optimal dosage has to be determined by preliminary tests. Generally, 25-30 mL of CombiGel® per 100 L wine are sufficient for wines already preclarified. The dosage for cloudy young wines depends on the degree of turbidity and ranges between 50 and 150 mL of CombiGel® per 100 L. With regard to the recommended combination with Blankasit®, Gerbinol® neu or Klar-Sol Super, CombiGel® is always dosed last (see table). CombiGel® can be added directly to the wine without pretreatment. Mix thoroughly during addition.

Application

Silica sol – CombiGel®	Dosage ratio	Example
Blankasit® : CombiGel®	2 : 1	100 mL Blankasit® / 100 L + 50 mL CombiGel®/100 L
Klar-Sol Super : CombiGel®	1 : 1	50 mL Klar-Sol Super / 100 L + 50 mL CombiGel®/100 L
Gerbinol® neu : CombiGel®	2 : 1	100 mL Gerbinol® neu / 100 L + 50 mL CombiGel®/100 L

On the basis of these dosage ratios we recommend:

for preclarified young wines:	25-30 mL CombiGel®/100 L
for cloudy young wines (dependent on the degree of turbidity)	50-150 mL CombiGel®/100 L
for young, tannin-rich wines:	100-200 mL CombiGel®/100 L
for stored young wines	50-100 mL CombiGel®/100 L

Storage

Keep absolutely frost-protected. Reseal opened packagings tightly. Shake or stir well before use.