

Product Description

An unusually efficient and, if adequately dosed, at the same time carefully and gently acting agent for the adsorption of tannins. Gerbinol® Super is based on special proteins such as isinglass, milk protein, substances which are attached to a selectively acting adsorption agent. Due to the well-balanced composition and production process, the product does not remain in the wine, i.e. Gerbinol® Super can be applied preferably as „final fining treatment“ prior to bottle filling.

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

**Highly efficient
agent for tannin
adsorption**

Aim of Treatment

Mild correcting treatment of unpleasant off-smell and off-taste of the vintage as well as of uncontrollably arisen disorders of smell and taste (high polyphenol contents i.e., wines rich in tannins; high-grade oxidation, bitter substances, unpleasant flavour due to secondary fermentation etc.). For flavour rounding-off of semi-dry and dry wines.

Product and Effect

Immediately after addition, Gerbinol® Super flocculates in the wine. The voluminous flakes must be distributed evenly by intensive stirring. The resulting fine flakes have adsorptive properties and show astonishingly successful results even when contact times are short. They can be easily separated by filtration or separation.

Application and Dosage

On principle, Gerbinol® Super can be applied at any stage, i.e. even prior to conventional finings. It is, however, recommended to carry out a treatment with Gerbinol® Super preferably after the other finings, since only then off-taste becomes clearly discernible. In addition, this stage requires only a minimum dosage. The usual standard dosage amounts to 5-10 g Gerbinol® Super/100 L. Increased dosages are only necessary for very persistent cases. Prior to any treatment with Gerbinol® Super, a pre-test should be carried through. The following standard guide values can be applied:

- Flavour rounding-off of semi-dry and dry wines: 3-5 g/100 L
- Off-taste and off-smell: 5-10 g/100 L
- Oxidation/bitter substances: 5-10 g/100 L
- Persistent off-taste and off-smell: 15-20 g/100 L
- Colour polish for brilliantly coloured red wines: 3-5 g/100 L

In case of inferior quality when wines are strongly affected, the Gerbinol® Super fining can be combined very well with a treatment with activated carbon. The advantage of such a treatment is that the dosage of activated carbon can be reduced considerably. The activated carbon is added first. After 1-2 hours, the Gerbinol® Super suspension is added. After the optimal dosage has been determined, add Gerbinol® Super to a 10-fold quantity of lukewarm water while stirring intensively until the mixture is homogeneous. Then add the mixture to the vessel with the total quantity of wine under permanent stirring. Distribute the flakes that are formed evenly. Gerbinol® Super should be mixed and dissolved with the appropriate care for a special product of this kind. Racking should be carried out within 2-3 days, as otherwise lees from fining could be affected and modified.

Storage

Store in a cool place. Protect from influences of odour and moisture. Reseal opened packagings tightly.