

Product Description

Gush-ex® is a target-oriented, specifically prepared milk protein preparation. The product is conceived for the removal of those substances in base wines for sparkling wine-making and in the not yet finished, but already fermented sparkling wine without SO₂ and sugar dosage, which cause gushing. In this way, the very undesirable development of a gushing effect is prevented. In development and production of Gush-ex®, great importance was attached to good wettability, thus easy suspensibility of the product. Permitted according to laws and regulations currently in force. Proved for purity and quality by specialized laboratories.

Aim of Treatment

In several cases sparkling wine tends to spontaneous gushing when opening the bottle. Responsible for this effect are substances derived from the grapes which enable a spontaneous release of the carbonic acid. Gush-ex® reduces these substances, thereby preventing spontaneous gushing when the bottle is being opened. After a treatment with Gush-ex®, carbonic acid is better bound in the sparkling wine.

Product and Effect

The specially conditioned milk protein preparation Gush-ex®, can be added to the base wine for sparkling wine or to the sparkling wine in the tank. Afterwards lees/sediments must be separated by filtration. With regard to bottle fermentation, a Gush-ex® treatment is only possible in the base wine for sparkling wine, that means prior to bottling. Gush-ex® is easily wettable, which makes it easily suspensible and easy-to-dose. A Gush-ex® treatment may lead to slight variations in taste and colour.

Dosage

The minimally required dosage amounts to 50 g/100 L. The optimal dosage, according to test results, is 100 g/100 L. The exact dosage is best determined by pretests on a small-scale.

Application

An application of Gush-ex® is possible in the base wine for sparkling wine or, with the exception of bottle fermentation, in the not yet finished, but already fermented sparkling wine without SO₂ and sugar dosage. Gush-ex® is mixed with an approx. 10-fold amount of lukewarm water under constant stirring to avoid the formation of lumps and is then added to the base wine/sparkling wine. Stir/mix thoroughly, or use an appropriate dosing mechanism, to provide for even distribution. After the addition of Gush-ex®, flocculation sets in within a few minutes. The flocs settle quickly. After 1-2 days filtration is performed.

Storage

Store in a dry and well-ventilated place, protected from foreign smells and moisture. Reseal opened packagings immediately and tightly.

Compound for the prevention of gushing in sparkling wine