

Product Description

IsingClair-Hausenpaste is a product which is prepared according to modernst findings by a special process of comminution and digestion which does however, not at all affect its efficiency. Subsequently, the product is SO₂-stabilized. Isinglass, produced in that way, has no longer the disadvantage of being difficult to dissolve because this „household remedy“ of long standing for vinification must not be squeezed, cut and, above all, not be pulverized in order to preserve its full efficiency. Because of the troublesome plucking prior to decomposition, this natural and efficient fining agent was only rarely used. IsingClair-Hausenpaste is available as a 2 % isinglass gel and is based on the original foliated isinglass of first-rate quality.

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

Isinglass gel for careful and mild clarification

Aim of Treatment

IsingClair-Hausenpaste effects a particularly gentle fining. IsingClair-Hausenpaste is extremely efficient with regard to all beverages with a high content of colloidal sediment particles for instance wines from heated mash/crushed grapes, wines from pasteurized musts/grape juice and wines especially rich in extract (e.g. Auslese, Beereauslese). IsingClair-Hausenpaste is insensitive to low wine temperatures which is another big advantage and it is an approved agent for stuck blue finings or finings of wines with very low tannin contents. When applied in red wine, a brilliant colour is obtained.

Product and Effect

IsingClair-Hausenpaste leads to a relatively quick flocculation of the sediment particles after it has been evenly distributed in the beverage. Due to the compactness of the precipitated sediment it can be easily removed by filtration or separation. The consistency of IsingClair-Hausenpaste is strongly influenced by the storage temperature/temperature of maturing and the temperature of application. Higher temperatures lead to thinner consistency, whereas low temperatures lead to a thicker gel. The consistency has however no impact on efficiency.

Whenever IsingClair-Hausenpaste is thickened due to lower temperatures, it is possible to liquefy it again by storage at warmer temperatures. This process however takes time (several days). It is easier to dilute IsingClair-Hausenpaste with some warm water and shake well or to stir with a mixer (e.g. a whisk). Afterwards the product can be applied without problems.

Application

Prior to application, IsingClair-Hausenpaste is easily dissolved in an approximately 10-fold quantity of wine. Then add to the vessel and distribute thoroughly. As a rule, fining is terminated after 48 hours. Due to the innovative and almost complete digestion process of IsingClair-Hausenpaste low dosages are mostly sufficient. IsingClair-Hausenpaste should always be applied in combination with acidic silica sol. The following ratios should be observed.

Blankasit® : IsingClair-Hausenpaste	1 : 2
Gerbinol® neu : IsingClair-Hausenpaste	1 : 2
Klar-Sol Super : IsingClair-Hausenpaste	1 : 4

It is recommended to carry out pretests to determine the optimal dosages. The following standard guide values for the addition of IsingClair-Hausenpaste apply, provided the dosage of silica sol has been made accordingly:

- approximately 25-75 mL/100 L wine, for normal cloudiness
- approximately 100 mL/100 L wine, for colloidal haze
- increased dosages for problematic cases. Dosages have to be determined by pretests.

It is absolutely important to add IsingClair-Hausenpaste always as the final fining agent when combined finings are carried out.

Storage

Store in a dry and cool place, best at 8-12 °C and protect from foreign odours. Reseal opened packagings tightly.