

Product Description

LiquiGel Flot is a liquid gelatin, specially developed for the flotation of grape must/juice. Due to the high portion of high-molecular components LiquiGel Flot possesses similar functional properties as is the case with high-Bloom powder gelatins. Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

Aim of Treatment

LiquiGel Flot is a liquid special gelatin for quick flocculation and the binding of phenols during flotation.

**Liquid special
gelatin for grape
must flotation**

Product and Effect

LiquiGel Flot is a liquid composition of gelatins with different structure and molecular size. The large reactive surface provides for a quick binding of phenols and thus for an immediately perceptible flocculation. With the escape of gas from the gas-saturated must, clarification quickly sets in.

The gelatin type to apply depends to a high degree on the previous mechanical stress the grapes were exposed to. In case of a careful processing and low contents of dissolved phenols, a standard, warm-soluble gelatin of 80–100 Bloom, as for instance ErbiGel[®], is suitable and efficient. If however, increased phenol contents are present and glucan contents are higher, due to rot, and if pectin values are high too, then a special reactive gelatin like LiquiGel Flot is required. Cold soluble gelatin cannot be recommended, as the quality is not suitable. Conventional liquid gelatins do not flocculate quickly enough to make flotation work.

To assure optimal flotation, the grape musts should be pectin-free, as otherwise the separation of lees/deposits could be affected in a negative way. It is therefore recommended, to conduct enzymatization in advance with Trenolin[®] Flot DF. In case of must/juice from rotten grapes or to adsorb spraying agent residues, treatment agents as, for instance, MostRein[®] PORE-TEC and/or Granucol[®] GE can be applied without causing problems in flotation.

Dosage and Application

The dosage of LiquiGel Flot depends on the respective vintage, resp. the content of phenols and deposits/lees. In principle, the dosage ranges between 50-100 mL/100 L. In the upper dosage range deposits already become quite dry and solid; if the dosage is low, then the phase between must/juice and deposit is not so sharp, but the pumpability of the deposit is better. The dosage might even be below 30 mL/100 L, if prior enzymatic treatment with Trenolin[®] Flot DF was successfully carried through.

LiquiGel Flot is directly applicable. The labour-intensive preparation, inevitable when powder products are used, is not necessary. This means, the winemaker is in a position to save a whole working step during vintage.

Since the structure of LiquiGel Flot is heterogeneous, it is absolutely necessary to mix the product thoroughly shortly before use.

At normal cellar temperatures LiquiGel Flot remains liquid without thickening.

Storage

Protect from foreign smell. Reseal opened containers immediately and tightly.