

Product Description

A gelatin-milk-caseinate derivative for the treatment of mash (crushed grapes) and must (grape juice) which reduces total polyphenols and, above all, disturbing catechins. Being a liquid product, Erbslöh-Mostgelatine ensures easy and time-saving application, particularly suited for peak harvest times. Due to its specific composition, the product assures a highly effective early correction and balancing of tannins, combined with a protection against browning which might arise at a later stage. Erbslöh-Mostgelatine is the ideal product for all cases where increased tannin contents must be expected resulting from increased mechanical stress on the vintage, delayed treatment of the mash or any other kind of stress the mash is exposed to. Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

Liquid gelatin-milk caseinate derivative for the reduction of disturbing tannins in mash and must

Aim of Treatment

The application of Erbslöh-Mostgelatine leads to a reduction of increased contents of polyphenols and catechins. An early elimination of these, if present in excess, disturbing substances assures cleaner young wines. Extensive measures of wine treatment at a later stage to reduce tannins are no longer necessary.

Product and Effect

An addition of gelatin to the mash or must is the easiest and most convenient way to treat tannins. But, it is well-known that the properties of normal liquid gelatins are only limited to effect an adequate treatment. And in the hectic of harvest, wineries are hardly able to have hot soluble pulverized gelatins ready for dosage available at any time. This is especially difficult when the weather is cold. Now, Erbslöh-Mostgelatine is a specially developed product that meets all requirements. It consists of first-rate liquid gelatin and – very important – caseinate. Caseinate is known to remove above all bitter substances contained in catechins. In that way, not only total polyphenols are reduced, but specifically catechins, which is the decisive factor in this connection. Erbslöh-Mostgelatine supports the natural self-clarifying properties of musts, together with a favourable enhancement of taste. In addition, lees are more compact.

Dosage

Dependent on tannin content, 50-200 mL Erbslöh-Mostgelatine/100 kg mash or 100 L must.

Application

Erbslöh-Mostgelatine is either dosed to the mash (possibly when crushing) or directly to the must. In this case, an addition should be made before racking/clearing or separation to take advantage of the supporting clarifying effect. The product deposits in the must after 2-6 hours, dependent on temperature and lees content. Erbslöh-Mostgelatine must be mixed thoroughly with the mash or must to ensure even distribution. Erbslöh-Mostgelatine is mostly applied in combination with Seporit PORE-TEC or MostRein® POE-TEC. If grapes are rotten, in addition with Granucol® GE. After each addition of a product, stirring is required. Sequence of addition: Granucol® GE – Seporit PORE-TEC – MostRein® POE-TEC – Erbslöh-Mostgelatine. Fermentation without separation is possible, results are however better when the must is cleared prior to fermentation.

Storage

Store in a cool place and use up soon. Shake well before use.