

Product Description

Vinpur Special® is characterized by and renowned for the gentle and selective fining effect of milk casein. Vinpur Special® was developed by a special process, thus creating a macro-porous, easy to wet and highly efficient milk casein compound which does not lead to a change in the usual parameters of wine analysis, but which brings about a significant improvement of sensory aspects, as for instance colour, clarity, smell and taste. These positive changes provide your wine with an optimal character and optimal brilliance.

**Milk casein
compound for
direct addition**

Aim of Treatment

The new technologies in wine-making, as for instance grape harvesters, use of screw presses, wine presses etc., are increasingly liberating tannins which are hardly removable from the finished wine and which have, in case of a longer lasting storage in the bottle, an increasingly negative sensory effect. Tannin-containing wines are more and more rejected by consumers. Vinpur Special® eliminates such wine disorders. Vinpur Special® provides for a high degree of hygienic safety because it can be added directly by interspersation without preparing a slurry first.

Product and Effect

Vinpur Special® does not require additional filter aids. During filtration almost no pressure increase is generated. After settling, an excellent filtrability results. Clean filtrates are obtained.

Performance of Vinpur Special®

- No negative effect on extract and on aroma.
- Adsorption of substances which cause acescence (resulting from grapes infected by sour rot, noble rot, or from frost-exposed grapes), provided that statutory limit values for volatile acid are not exceeded.
- Adsorption of substances which cause an increased SO₂ demand.
- Advantageous due to only very limited adsorption of red wine colouring matter.
- Adsorbs tannin substances which have a negative sensory effect.

Dosage and Application

The recommended application should primarily be carried through in case of a need for harmonization in wine, above all to give it final roundness before bottling.

5-60g/100 L dependent on pretests and aim of treatment. If necessary, a higher dosage can be employed without the risk of overfining. Wines should be treated after racking. Add the amount of Vinpur Special® which has been determined by pretests directly to the vessel under constant stirring. It is not necessary to prepare a slurry first. Stir intensively for 20-30 minutes so that Vinpur Special® is thoroughly distributed. Allow to settle for 2-3 hours. Stir again intensively for 20-30 minutes. Let deposit overnight. The stabilizing fining should be carried through subsequent to the treatment with Vinpur Special®. Then the success of treatment can be observed immediately after filtration.

Storage

Store Vinpur Special® in a cool place and protect from foreign odours and humidity. Reseal opened packagings immediately.