

Product description

FloraClair® Sense selectively removes phenols which are responsible for astringent and bitter notes. The wines' organoleptic properties are heightened as a result of adsorption of the masking components. Slight off notes and flavours can be selectively removed with FloraClair® Sense.

The adsorption of impurities has very little impact on the aroma.

FloraClair® Sense consists of plant proteins, bentonite and silicates and easily forms a suspension.

Permitted according to EU regulations and directives. Laboratory tested for purity and quality.

FloraClair® Sense does not contain casein and is not subject to labelling requirements.

Suitable for vegan wine production.

Dosage

- 5 - 10 g/100 L for fine tuning and releasing aroma
- 10 - 20 g/100 L for harmonisation and removing slight off-odours
- 20 - 30 g/100 L for adsorbing phenolic compounds

The quantity required should be established in advance by means of a preliminary test. Sprinkle FloraClair® Sense into 10 times the volume of hot water, stir well and leave to prime for 3 - 6 hours. Slowly add the suspension to the wine to be treated and mix very thoroughly. The sediment from fining should be separated off after three days at the latest.

Storage

Store in a cool, dry place away from odours. Packs which have been opened should be tightly sealed and used as soon as possible.