

**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.