

Liquid clarifying and adsorbing agent with high tannin affinity, casein-free

Product Description and Aim of Treatment

VinoGel® CF is a casein-free, liquid clarifying agent with a high affinity to tannins which, as a result, leads to a reduction of tannic substances. VinoGel® CF clarifies young wines excellently and, at the same time, makes possible flavour harmonisation as well as an improvement in filterability. VinoGel® CF is based on special gelatins combined with high-molecular collagen from isinglass. Due to its liquid form VinoGel® CF is directly applicable and thus very user friendly. Permitted according to current laws and regulations of the EU. Purity and quality are proved by specialized laboratories.

Dosage and Application

Clarification of cloudy young wines:	50-150 mL/100 L
Harmonisation of preclarified young wines:	15-30 mL/100 L
Balancing of slight sensory disorders:	30-50 mL/100 L
Treatment of tannic substances:	50-150 mL/100 L

Being liquid, VinoGel® CF can be added directly to the wine. During addition, mix the wine thoroughly. The amount added depends on the degree of cloudiness, respectively on the desired degree of harmonisation. In case of the recommended combination with Blankasit®, Klar-Sol Super, VinoGel® CF is added last. It is recommended to conduct pretests.

	Dosage ratio	Example
Blankasit® : VinoGel® CF	2 : 1	100 mL Blankasit®/100 L + 50 mL VinoGel® CF/100 L
Klar-Sol Super : VinoGel® CF	1 : 1	50 mL Klar-Sol Super/100 L + 50 mL VinoGel® CF/100 L

Storage

Absolutely frost-free, but cool. Reseal opened containers tightly and use up soon. Shake or stir well before use.