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GECOLL SUPRA

Liquid gelatin adapted to all types of wines

ORIGIN

Gecoll Supra is a liquid gelatin made from pure, raw material. It has been produced to have a high surface charge density in a liquid form. Gecoll Supra is suitable for all types of wine. It can improve the taste of wines by stabilizing and enhancing tannins which provide body and suppleness to the wines and by fixing and removing aggressive and astringent tannins. Gecoll Supra respects the aromatic expression of wine. This is due largely to its purity. The quality of the raw material used to produce Gecoll Supra makes it possible to obtain a very fine clarification that is neutral as regards to the aromatic expression of wine. Gecoll Supra is particularly recommended for stabilizing and clarifying:

- red wines for aging
- rose' and nouveaux wines
- dry and sweet white wines, in combination with bentonite, tannins or silicagels

It can also be used to remove harsh tannins in wines.

DIRECTIONS FOR USE

Treatment in barrels:

Dissolve the required amount of Gecoll Supra in 0.25 liters of water. Then pour the solution into the wine to be treated while stirring briskly.

Treatment in tanks:

Gecoll Supra either pure or diluted 1:1 w/w in water, is added progressively to the total volume of wine during pumping over to ensure even distribution. Rack the clear wine after sedimentation. Filtration is possible 48 hours after fining.

DOSAGE

Average dose: 30-100 mL/hL (1100-3750 mL / 1000 gal)

BENCH TRIAL PREPARATION

For lab trials use a 10% solution (combine 9 mL of DI water plus 1 mL of liquid gelatin).

Bench Trial Recommendations: *(Per 375 ml bottle)*

Target Addition	mL/1000 gal	ml's of Gecoll Lab Dilution
20 ml/hl	750	0.75
40 ml/hl	1500	1.50
60 ml/hl	2250	2.25
80 ml/hl	3000	3.00
100 ml/hl	3750	3.75

PACKAGING/STORAGE

Store at moderate temperature. Gecoll Supra may gel under 41°F /5°C Available in 1.1 kg, 5.5 kg and 21 kg containers. (1 kg = 1L)

The information herein is true and accurate to the best of our knowledge, however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product

