

GELAROM

Liquid gelatin for enhancing the aromas of wines

CHARACTERISTICS

Gelarom (an easy-to-use liquid gelatin) has a surface charge density that targets undesirable aromatic elements in must or wine which inhibit bouquet. It has excellent stabilizing and clarifying effects that can soften a wine and enhance bouquet while conserving the wine's composition. Gelarom is recommended for light wines where fruitiness is desired.

DOSAGE

- Add to **juice** at the beginning of cold settling: 20-30 mL/hL (750-1100 mL/1000 gal)
- Add to **wine** during a pumpover: 30-60 mL/hL (1100-2200 mL/1000 gal)

DIRECTIONS FOR USE

For additions to juice, add the Gelarom, either pure or diluted 1:1 w/w in water, progressively to the total juice volume. The juice should be stirred vigorously as the gelatin is added to ensure thorough distribution. Avoid using tartaric or citric acid to lower the pH prior to fining.

For additions to wine, add the Gelarom, either pure or diluted 1:1 w/w in water, progressively while pumping over to ensure even distribution. Rack the clear wine after sedimentation. Filtration is possible 48 hours after fining.

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 Gelarom Lab Dilution
20 mL/hL	750	0.75
30 mL/hL	1130	1.13
40 mL/hL	1500	1.50
50 mL/hL	1880	1.88
60 mL/hL	2250	2.25
80 mL/hL	3000	3.00
100 mL/hL	3750	3.75

PACKAGING and STORAGE

Store at moderate temperature. Gelarom may gel in temperatures lower than 41°F/5°C. Available in 1.1 kg, 5.25 kg and 21 kg container. (1L = 1kg)

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.