

GELATINE EXTRA N° 1

Clarification of balanced full-bodied wines

CHARACTERISTICS

Gelatine Extra N° 1 is a heat soluble gelatin available in powdered form. It is composed of high molecular mass protein chains, which carry an enormous surface charge density. Its action results in uniform fining throughout the wine (similar to egg white fining). Gelatine Extra N° 1 has excellent clarifying and stabilizing capabilities. It rapidly reduces turbidity in wine by eliminating colloid substances likely to precipitate. It allows wine to mature by retaining structural harmony and organoleptic qualities. Aging potential is optimized since the wine's polyphenolic composition is retained.

DIRECTIONS FOR USE

Gelatine Extra N° 1 is recommended for the following:

- Balanced structured wines
- Red wines for aging

While stirring gently, slowly pour the required amount of gelatin into warm (95-105°F) water. When fully dissolved, pour the solution slowly during a racking or transfer, or incorporate it gradually during pumpovers.

DOSAGE

Red wine: 6 - 10 g/hL (227g - 378g /1000 gal) 0.5-0.83 lb/1000 gal

PACKAGING/STORAGE

Available in 1 kg packets.

Keep in a dry place, away from solvent vapors.

BENCH TRIAL PREPARATION

Prepare a 2% solution. While stirring gently, slowly pour 2 grams of gelatin into about 80 mL of warm (95 -105°F) DI water in a 100 ml volumetric flask. When gelatin is fully dissolved, fill the flask to volume.

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

Target Addition	lb/1000 gal	mL's of 2% Gelatine N°1 to add
6 g/hL	0.50	1.12
7 g/hL	0.58	1.31
8 g/hL	0.66	1.50
9 g/hL	0.75	1.69
10 g/hL	0.83	1.88

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