

# CLAR T VINIF

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## Gallnut tannins for the clarification and fining of base wines used for the elaboration of sparkling wines

### CHARACTERISTICS

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**CLAR T VINIF** is a light brown preparation containing 100 g of tannin from gallnuts per liter.

**CLAR T VINIF** permits the clarification of "blancs de blanc" wines used for the elaboration of sparkling wines. It is necessary in white wines for clearing those with slightly hydrolyzed gelatin (**GELISOL**). It contributes to the clarification of wines during bottle fermentation.

**CLAR T VINIF** helps in settling and clarifying by coagulating excess protein matter.

It inhibits undesirable micro-organisms because of its slight antiseptic power. It strengthens the structure of musts and wines obtained from grapes of weak constitution. It forms a stable complex with anthocyanins and leucoanthocyanins.

**CLAR T VINIF** assists the clarification of bottled wines in the traditional method and keeps organoleptic characters and structure.

### OENOLOGICAL PROPERTIES

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- Contributes to the clarification of wines during bottle fermentation.
- Strengthens the structure of musts and wines.
- Contributes to the clarification of bottled wines in traditional method.

### APPLICATIONS

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- For the clarification and fining of base wines used for the elaboration of sparkling wines.
- To keep organoleptic characters and structure.

### APPLICATION RATE

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Recommended application rate : 2 to 6 cL/ hL.

### INSTRUCTIONS FOR USE

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Add to the volume to be treated. Ensure proper homogenization.

#### Precautions for use :

Several weeks are needed for **CLAR T VINIF** to blend perfectly with the wine.

For oenological and specifically professional use.

Use according to current regulation.

### PACKAGING

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1 L bottle, 5 L jerrican, 10 L jerrican.

### STORAGE

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Full packaging, seal of origin, store away from light in a dry and scent-free place. In a frost free area. Once open: use quickly.

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