

CRISTALGREEN

**Non-allergenic fining additive specially formulated for sparkling wines.
Maturation of organoleptic characteristics
Improvement of clarity and filterability**

CHARACTERISTICS

CRISTALGREEN is produced from a selection of proteins of plant origin. Plant proteins have the same properties as protein fining agents of animal origin and are suitable for fining of white and rosé wines.

In combination with **CRISTALSOL**, **CRISTALGREEN** gives wine clarity and brilliance. Its slow flocculation removes the finest particles in suspension. Once flocculation is complete, settling takes place rapidly.

CRISTALGREEN and **CRISTALSOL** must be used together to obtain the described results.

CRISTALGREEN and **CRISTALSOL** stabilise bitter notes and refine wines before physical stabilisation stages.

CRISTALGREEN is available in liquid form so as to make it easier to prepare and use. **CRISTALGREEN** should be used rapidly after being opened.

DOSAGE

Product must be used with **CRISTALSOL**.

Recommended dose: 12 cL/hL of **CRISTALGREEN** with the addition of 8 cL/hL of **CRISTALSOL** is equivalent to treatment with 20 cL/hL of isinglass and 5 cL/hL of silica gel.
Maximum legal dose (EU): 70 cL/hL.

Dosage can range from 5 to 15 cL/hL of **CRISTALGREEN** for 3 to 10 cL/hL of **CRISTALSOL**.

For optimum results, we recommend systematically carrying out prior fining trials in order to evaluate the effect of the combination **CRISTALGREEN** + **CRISTALSOL** on clarification and organoleptic characteristics.



STATION
CENOTECHNIQUE
DE CHAMPAGNE



INSTRUCTIONS FOR USE

CRISTALGREEN is ready for use.
Shake the can of **CRISTALGREEN** before use.

Fining:

Add the fining agent during a pump-over of the entire contents of the tank. Use a metering pump or a DOSACOL (fining connection) placed upstream from the pump.

To successfully carry out fining with a protein fining agent, we would like to remind you of the following points:

Keep temperature low, if possible below 10 °C.

Keep temperature stable in order to avoid convection currents that bring flocs back up to the surface.

No release of supersaturated carbon dioxide that brings flocs back up to the surface.

Make sure no oxygen is added.

After malolactic fermentation, carry out racking with aeration. Oxygen is essential for successful fining.

Sulfite with 2 or 3 g/hL of SO₂ to halt any activity by microorganisms (yeasts and bacteria).

Results for organoleptic enhancement and filterability are obtained rapidly (2 to 3 days). Filtration can be carried out immediately.

When complete clarification is required, leave for 2 to 3 weeks and check clarity and settling of lees before racking.

Product for oenological and specifically professional use. Use in accordance with current regulations.

PACKAGING

20 L.

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment. Do not allow to freeze. Once opened use rapidly.

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044/2024 – 2/2