

ORIGIN F-MAX

Specific formulation for preventive and curative treatment of white and rosé musts and wines with regard to oxidation.

CHARACTERISTICS

ORIGIN F-MAX is a next-generation fining agent made up of various active substances that act in synergy for the clarification and treatment of oxidation of white and rosé musts and wines

OENOLOGICAL PROPERTIES

- Reaction and precipitation of quinones, thus avoiding oxidasic casse and the possible loss of aromatic precursors. (Figure 1)
- Significant reduction of yellow and red colour. (Figure 2)
- Decreases astringency and removes bitterness.
- Selective absorption of oxidisable phenols.
- Removes heavy metals, especially copper, that catalyse oxidation reactions.
- Treatment of wines exhibiting oxidative change.

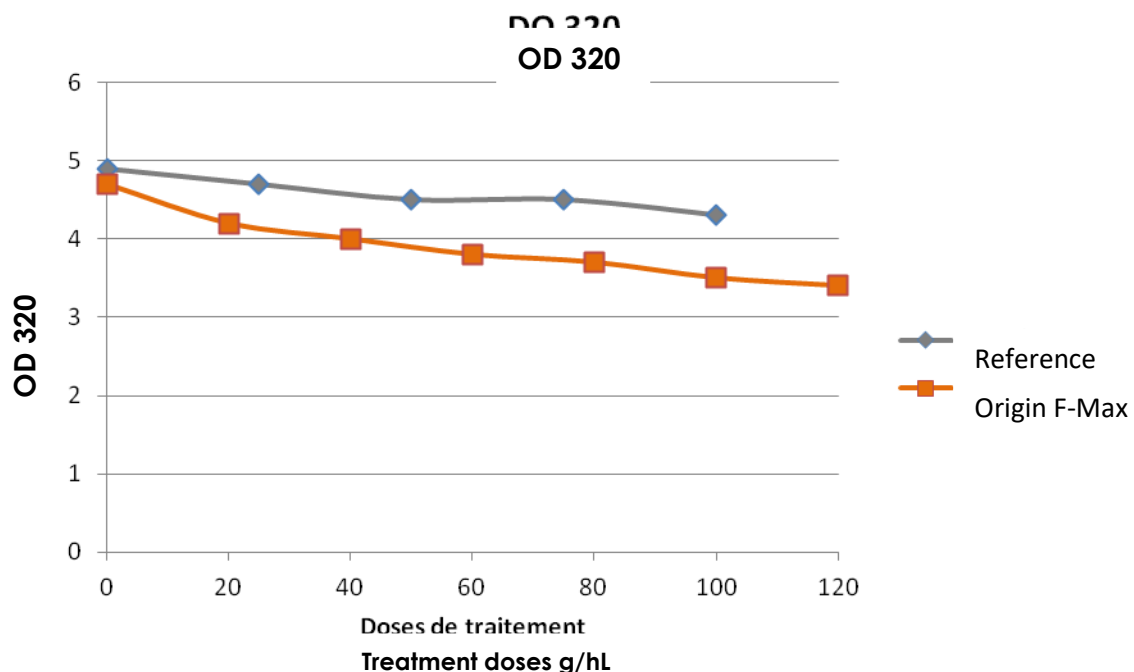


Figure 1: Impact of **ORIGIN F-MAX** on concentration of oxidisable compounds (OD 320)

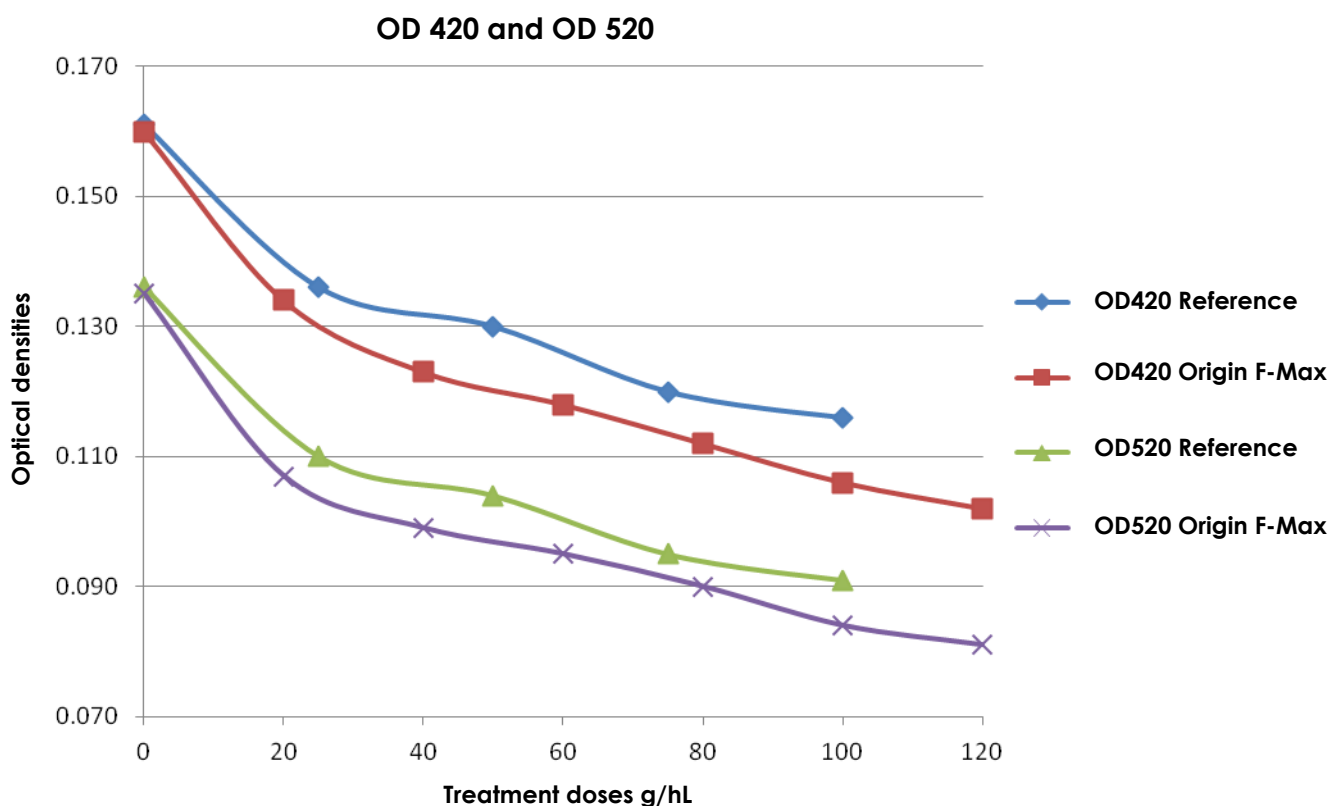


Figure 2: Impact of **ORIGIN F-MAX** on yellow (OD420) and red (OD520) colour

APPLICATIONS

- **ORIGIN F-MAX** is recommended for the treatment of white and rosé grape musts.
- **ORIGIN F-MAX** can be used in flotation **without addition** of another fining agent.
- **ORIGIN F-MAX** can be used for the treatment of first-pressing and second-pressing musts in traditional methods.
- **ORIGIN F-MAX** can be used to refresh mature wines.

DOSAGE

Recommended doses:

Still wines:

On free-run juice: 30 to 50 g/hL

On pressed juice: 75 to 100 g/hL

Sparkling wines:

On first pressing juice: 30 to 50 g/hL

On second pressing juice: 75 to 100 g/hL

To eliminate copper:

for copper concentrations under 4 mg/L: 30 g/hL

for copper concentrations from 4 mg/L to 6 mg/L: 50 g/hL

for copper concentrations exceeding 6 mg/L: 80 to 100 g/hL

Maximum legal dose according to current legislation: 120 g/hL

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INSTRUCTIONS FOR USE

Dissolve **ORIGIN F-MAX** in 10 times its weight of water. Let it swell for 2 hours and add to the must using a closed system with a fining connector.

Precautions for use:

The treatment must be recorded in the cellar register and must be used under the supervision of a qualified oenologist or technician.

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

1 kg and 5 kg bags

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment. Once opened use rapidly.

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