



Colle de poisson L.A. is a fish based fining agent for clarification and shine of white and rosé wines.



PRODUCT CHARACTERISTICS

- Formulation: Acidified powder of fish based fining agent.
- Enological benefits: Colle de Poisson L.A. is a very pure fining product that has not undergone hydrolysis. It is very effective but also gentle on the wine. The protein structure of this isinglass provides exceptional shine and finesse to white and rosé wines.

Colle de Poisson L.A leads to the formation of light and voluminous lees which sediment slowly. It is recommended to respect a minimum delay of 2 to 3 weeks before racking to limit the clogging effects.

Colle de Poisson L.A is prepared using citric acid which makes it easier to dissolve it in water before use.



DIRECTIONS FOR USE

- Mix the quantity of the fining agent with a small amount of cold water, until you obtain an homogenous gel. Wait 1 to 2 hours before re-mix it and incorporate it progressively to the wine during a pump over in order to make sure the repartition is immediately homogenous.
- Dosage: Application rate adapted to the clarification objective and refining of phenolic structure.

Combine with 2-5 cL/hL of Blankasit Super (silica gel) for optimal action.

Free-run wine: 0,5 to 2 g/hL. Press wine: 1,5 to 3 g/hL.



SPECIFICATIONS

PHYSICAL

• Appearance & colour: Light yellow powder

CHEMICAL

- Ashes: < 2%
- Total nitrogen: > 14%

LIMITS

- **Iron**: < 100 mg/kg
- Arsenic: < 3 mg/kg
- **Lead**: < 5 mg/kg
- Mercury: < 1 mg/kg



PACKAGING & CONSERVATION

- Bags of 250 g.
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/04-03-2022. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).