



Clarfine

Clarfine is a preventive and curative treatment for musts and wines showing oxidation, bitterness or vegetal or vegetal tastes.



PRODUCT CHARACTERISTICS

- **Formulation:** Polyvinylpolypyrrolidone (PVPP-E1202) and cellulose (bed granulation).
- **Enological benefits:** Clarfine's main characteristic is its ability to **selectively bind phenolic compounds that have vegetal notes and that cause yellowing in wines**. Clarfine generates a small amount of lees, making it very cost-effective.



DIRECTIONS FOR USE

- Let swell for 1 to 2 hours in 6 times its weight of water. Gradually and homogeneously add to wine or must. Suspend the product for at least 30 minutes by mixing or pumping-over without aeration.
- **Dosage:** *Preventive:* 10 to 20 g/hL. *Curative:* 20 to 60 g/hL.
Legal maximum dosage rate (EU regulation): 100 g/hL.



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** White powder

CHEMICAL

- **Humidity:** < 6 %
- **Ashes:** < 0,5 %
- **Total nitrogen:** 9.5 ± 1 %

LIMITS

- **Heavy metals (in lead):** < 10 mg/kg
- **Arsenic:** < 3 mg/kg
- **Lead:** < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Zinc:** < 5 mg/kg
- **Cadmium:** < 1 mg/kg
- **Sulphates:** < 1 000 mg/kg



PACKAGING & CONSERVATION

- 25 kg barrels.
- 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.