



Colle de poisson L.A.

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



PRODUCT CHARACTERISTICS

- **Formulation:** acidified fish-based fining agent in powder form.
- **Oenological 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. contains citric acid, making it easier to dissolve in water during use.



DIRECTIONS FOR USE

- Mix the dose of Colle de poisson L.A. with a small amount of cold water in order to obtain an homogenous gel. Wait 1 to 2 hours before remixing and incorporate progressively to the wine during a pump-over in order to ensure homogenisation.
- **Dosage:** *Free-run wine:* 0.5 to 2 g/hL. *Press wine:* 1.5 to 3 g/hL.
Application rate should be adapted to the clarification objective.



SPECIFICATIONS

PHYSICAL

- **Appearance and colour:** light yellow powder

CHEMICAL

- **Ash:** < 2%
- **Total nitrogen:** > 14%
- **Humidity:** < 18%
- **pH:** > 3.5 to 4

LIMITS

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



PACKAGING & STORAGE

- 250 g bags.
- Store in its original hermetically sealed packaging, in a cool, clean, dry and odourless place. Respect the optimal date of use written on packaging. Use quickly after opening.