



## GOODBYE PORK GELATIN, VINOFINE ROUGE™ HAS HIT THE SHELVES

More and more winemakers are looking to move away from animal-based products in response to strong demand from the Vegan market. While there is no shortage of alternatives to casein (including vegetable proteins and chitosan with our **Qi™** range), options for replacing gelatin are still rare. This reflection has led to the development of **VINOFINE ROUGE™**, an innovative complex formula validated as part of a research project led by SudVinBio, IFV and IOC, and co-financed by the Occitanie region.



### A SELECTIVE AND EXHAUSTIVE APPROACH



**VINOFINE ROUGE™** is the result of a rigorous selection of raw materials and a multifactorial validation: time of addition, doses, scale of implementation and diversity of matrices tested. The multiple oenological parameters studied (colour, TPI, clarity, filterability, sensory analyses) enabled us to confirm its effectiveness compared with reference gelatin treatments. Ultimately, this new fining agent, composed of plant proteins (potato and pea) and bentonite, gives similar results in terms of clarification, and even better results in terms of sensory aspects for refinement fining.

### INITIATING TREATMENT: WHY, WHEN AND HOW MUCH?

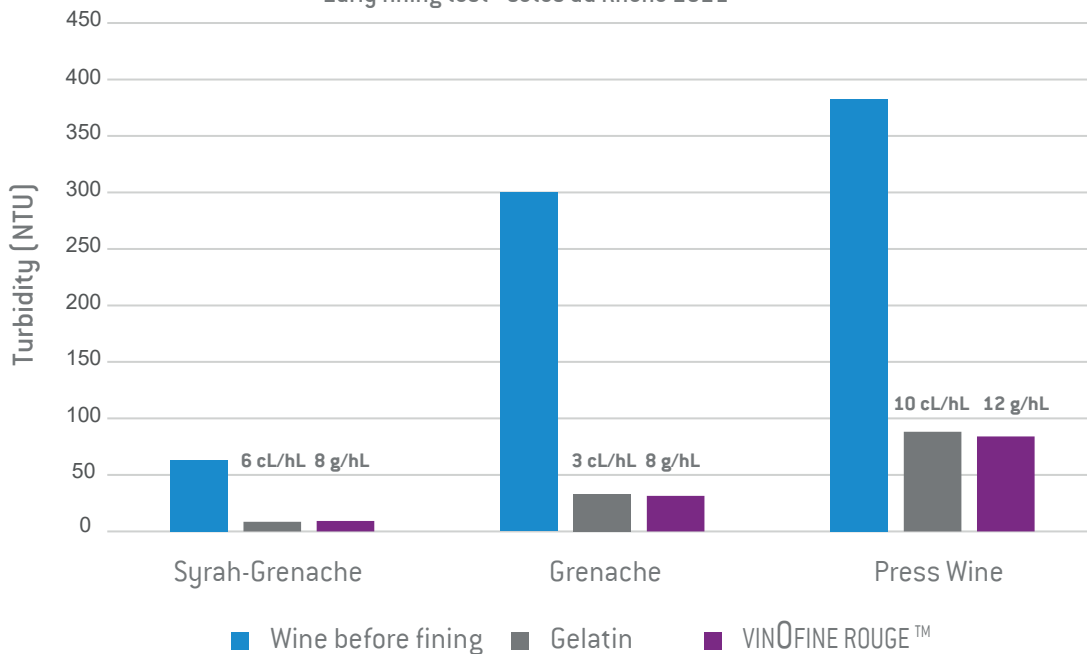


#### CLARIFICATION OBJECTIVE:

- Improving the clarity, filterability and stability of the wine
  - Early treatment
  - Higher dosage: 8 to 15 g/hL



Changes in turbidity before treatment and after racking  
Early fining test - Côtes du Rhône 2021

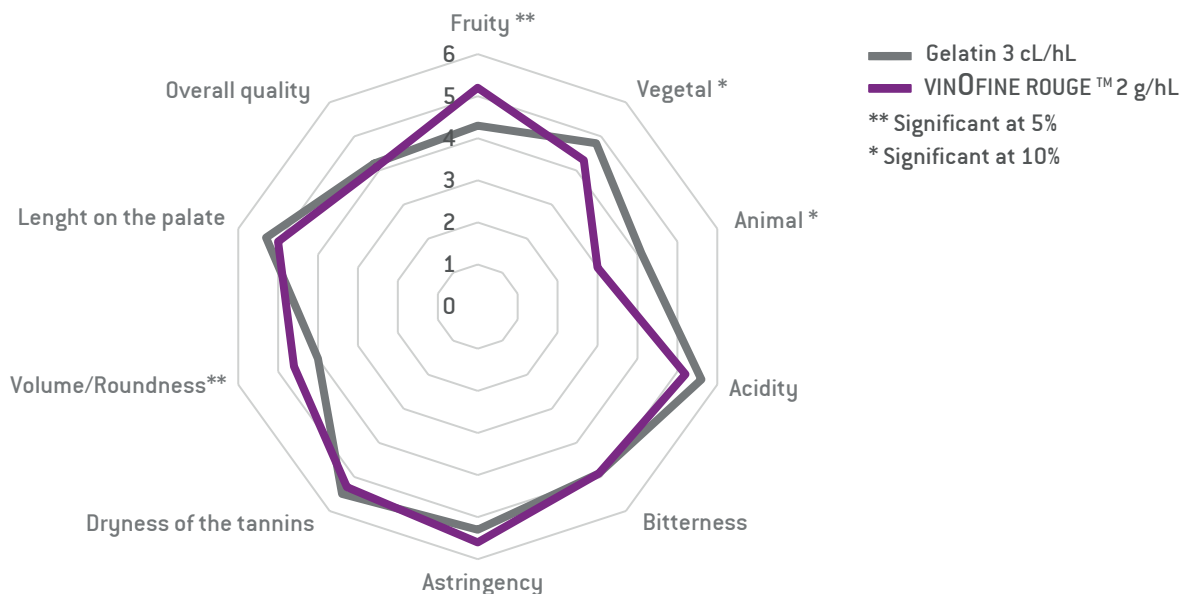


**SENSORY OBJECTIVE:**

- Refining the wine, reducing astringency and vegetal flavours
  - Late treatment
  - Lower dosage: 2 to 8 g/hL



Sensory analysis (18 tasters)  
Late fining test - AOP Languedoc 2021



→ For further information, please contact your IOC representative.