

FISHANGEL™

FINING OF WINES

Fining agent for white and rosé wines, designed specifically for fast sedimentation and strong brilliance in wines, and good suppleness on the palate.

↘ OENOLOGICAL APPLICATIONS

FISHANGEL™ is a 2 protein fining agent-based formula: fish fining agent and porcine-origin gelatin.

FISHANGEL™ not only acts as a good clarifier and stabiliser, it also increases wine filterability and significantly enhances brilliance and suppleness.

This fining agent is recommended for premium quality wines.

↘ INSTRUCTIONS FOR USE

Solubilisation:

- Disperse the preparation into 10 times its weight of cold water (if necessary, use a homogeniser to avoid forming lumps).
- Leave to settle for 45 minutes, mix and add the preparation to the wine stirring gently.

Usage:

FISHANGEL™ can be used on white or rosé wines in association with tannin or silica gel.

Incorporate **FISHANGEL™** during a pump over, or using a fining connection, then homogenise carefully.

Sedimentation will be improved where the CO₂ is below 1 g/L and the temperature is less than 12°C.

Rack following complete sedimentation.

↘ DOSE RATE

- 2 to 4 g/hL

FISHANGEL™ can be used on white and rosé wines in association with TANIN TC™ (3 to 8 g/hL) or GELOCOLLE™ (2,5 to 5 cL/hL).

N B: these dosages are given as a reference.

It is always preferable to carry out prior laboratory trials.

↘ PACKAGING AND STORAGE

- 1 kg

Store in a dry, well-ventilated, odourless environment, at a temperature of between 5 and 25°C.

The optimal usage date of **FISHANGEL™** in its original packaging is indicated on the label.

Once prepared, the formula must be used within the day (at a storage temperature neighbouring 10°C).