

COLFINE™ LIQUIDE

FINING OF WINES

↓ OENOLOGICAL APPLICATIONS

COLFINE™ LIQUIDE is a hydrolysed pork gelatine (0° Bloom) used for fining red wines. It also helps to soften red press-wines containing harsh tannins.

COLFINE™ LIQUIDE helps to clarify and stabilise wines.

↓ INSTRUCTIONS FOR USE

COLFINE™ LIQUIDE is gelatine solution at a concentration of 300 g/L.

Dilute the **COLFINE™ LIQUIDE** in a small amount of cold water. Add it to the wine during pumping over or, preferably, via a fining connection and make sure that it is spread evenly.

Draw the wine off once sedimentation is complete.

↓ DOSE RATE

- Red wines: 1 L per 30 to 60 hL

These doses can be increased for very cloudy wines

- Rosé wines: 1 L per 50 to 100 hL

For rosé wines, **COLFINE™ LIQUIDE** is used in association with TANIN TC™ (3 to 8 g/hL) or GELOCOLLE™ (25 to 50 mL/hL).

These doses are given for guidance only. You **MUST** have tests carried out in the laboratory beforehand.

↓ PACKAGING AND STORAGE

- 23 kg

Keep in dry premises, free from odours, at a temperature between 5 and 25°C.

Once dissolved, the preparation must be used quickly.