

COLFINE LIQUIDE

PRODUCTS OF FINING

↓ OENOLOGICAL APPLICATIONS

COLFINE is a hydrolysed pork gelatine (0° Bloom) used for fining red wines.

COLFINE helps to clarify and stabilise wines.

It also helps to soften red press-wines containing harsh tannins.

↓ 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
- White and rosé wines : 1 L per 50 to 100 hL

For white and rosé wines, **COLFINE** is used in association with TANIN TC (SOLUTION TC) or TANIN CRISTALLIN EXTRA (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

- 1 L, 5 L, 23 kg

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

The optimum date for using **COLFINE** in its original packaging is shown on the label.