

# COLFINE™ POWDRE

## 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

Prepare a 200 g/L solution in cold water and mix until it has completely dissolved.

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: 7 to 10 g/hL

These doses may be increased for very cloudy wines.

- Rosé wines: 2,5 to 6 g/hL

**COLFINE™ POWDRE** 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

- 1 kg, 25 kg

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

Once dissolved, the preparation must be used quickly.