

COLFINE POWDRE

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

Prepare a 200 g/L solution in cold water and mix until it has completely dissolved. Add it to the wine as described above.

↓ DOSE RATE

- Red wines :

7 to 10 g/hL

These doses may be increased for very cloudy wines.

- White and rosé wines :

2.5 to 6 g/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 kg, 25 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.