

COLOPROTECT V POUDRE

VINIFICATION - CLARIFICATION

Bentonites, PVPP and vegetable proteins.
Allergenic compounds free

➤ OENOLOGICAL APPLICATIONS

COLORPROTECT V significantly reduces oxidation phenomena. It has been developed to be used on must and wine for preventing wine oxidation and pinking.

COLORPROTECT V addresses all oxidation phenomena that can be observed in wine :

- Protecting musts that are sensitive to oxidation (counters atypical aging in white wines),
- Reduces brown colouring in oxidised white wines
- Significant reduction of pinking phenomena

➤ INSTRUCTIONS FOR USE

Mix **COLORPROTECT V** into 10 times its weight in cold water while stirring.

Leave for 3 hours, mix and incorporate into the must or wine.

On must, **COLORPROTECT V** may be used for pre-fermentation processing (at the start of sedimentation) or with the must at the start of fermentation.

On wine, avoid excessive stirring as this may oxidise the wine. Rack off in the days following full sedimentation of the lees. Sedimentation is particularly quick.

➤ DOSE RATE

- On must : 25 to 80 g/hL
- On wine (white or rosé) : 20 to 50 g/hL

It is recommended to carry out preliminary trials.

➤ PACKAGING AND STORAGE

- 1 kg, 5kg, 20 kg

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

The optimal use-by date for **COLORPROTECT V** in its original packaging is indicated on the label.

Once prepared as a liquid solution, to be used within 24 hours (store at a temperature close to 10 °C before use).