

# COLORPROTECT V MES

## VINIFICATION - CLARIFICATION

Formulation based on bentonites, PVPP and plant proteins.

COLORPROTECT V MES is gluten-free (and consequently is not subject to allergen labelling in line with European Directive 2007/68/EC).

### ➤ OENOLOGICAL APPLICATIONS

COLORPROTECT V is a formulation which uses a mixture of bentonite, PVPP and non-allergenic proteins. For ease-of-use, we propose the version prepared as a solution (100g/L): **COLORPROTECT V MES**.

This is used for preventive treatment of musts that are sensitive to oxidation and in particular pinking.

Used in wine, **COLORPROTECT V MES** can significantly enhance resistance to oxidation of oxygen-sensitive wines and fine-tune organoleptic qualities (by reducing bitterness in particular or plant or herbaceous notes) of wines that have been affected by oxidative haze (sensitive grape varieties, significant return air during the wine-making process, etc.).

**COLORPROTECT V MES** has the advantage of not containing any substance listed as allergenic according to European Directive 2007/68/EC (casein- and gluten-free).

In "oxidised" wines, **COLORPROTECT V MES** removes any yellow appearance. It has a decolourising capacity (equivalent to 70% of PVPP used pure and with the same dosage) and is anti-pinking.

### ➤ INSTRUCTIONS FOR USE

Homogenise **COLORPROTECT V MES** well then dilute vol/vol (1/1) with water to improve mixing in the must or wine. Incorporate throughout the must or wine to be treated (preferably using a fining connection or a dosing pump).

For musts, **COLORPROTECT V MES** may be used as a pre-fermentation treatment (at the beginning of the settling process) or in the must at the beginning of fermentation.

For wine, excessive mixing should be avoided as this runs the risk of oxidising the wine. Decanting should be carried out in the days following complete sedimentation of lees. Sedimentation is particularly quick.

### ➤ DOSE RATE

- For must: from 20 to 80 cL/hL
- For wine: from 20 to 50 cL/hL

Laboratory trials are recommended.

### ➤ PACKAGING AND STORAGE

- 1L, 5L, 10L

Store in a dry environment which is well ventilated at a temperature of between 5 and 25° C.

Once opened, use quickly.