

CRISTALLINE SUPRA

PRODUCTS OF FINING

↓ OENOLOGICAL APPLICATIONS

CRISTALLINE SUPRA is a isinglass used to clarify and stabilise white and rosé wines, giving them brilliance and smoothness.

The addition of **CRISTALLINE SUPRA** causes particles in suspension to flocculate and create a sediment.

After prolonged decantation, it is one of the main ways of clarifying and stabilising wines. It also makes wines easier to filter. It is the best way of fining quality white and rosé wines.

CRISTALLINE SUPRA is a mix of pre-hydrolysed, freeze-dried isinglass and citric acid, stabilised with potassium metabisulphite.

↓ INSTRUCTIONS FOR USE

CRISTALLINE SUPRA dissolves much faster than traditional isinglass.

Add 100 g of **CRISTALLINE SUPRA** to 15 to 20 L of cold water.

Mix vigorously and allow to swell for about 30 minutes. Stir again just before you add the glue to the wine (add water if the solution is too viscous).

Add to the wine during pumping-over, or via a fining connection, then spread evenly.

Draw off once sedimentation is complete.

↓ DOSE RATE

- Average dose : 1,5 to 3 g/hL

Before fining with isinglass, you may need to carry out a treatment with TANIN TC (SOLUTION TC) or GELOCOLLE.

NB : these doses are given as guidance only.

You should always carry out a laboratory test beforehand.

↓ PACKAGING AND STORAGE

- 100 g and 1 kg

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

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