

CRISTALLINE SUPRA™

FINING OF WINES

↘ OENOLOGICAL APPLICATIONS

When **CRISTALLINE SUPRA™** is added to wine, suspended particles are flocculated and sedimented.

After prolonged settling (its flocculation is slow), it is one of the main ways of clarifying and stabilising wines. It also increases the filterability of wines. It is the fining agent for quality white and rosé wines.

This high quality fining helps to refine the wines, which are rounder and fatter to the taste after fining.

↘ CARACTERISTIQUES

CRISTALLINE SUPRA™ is a protein glue derived from the swim bladder of fish.

CRISTALLINE SUPRA™ is a fish glue for clarifying and stabilising white and rosé wines. It gives them brilliance and suppleness.

CRISTALLINE SUPRA™ is a blend of prehydrolysed and freeze-dried fish glue with citric acid and stabilised with potassium metabisulphite.

↘ INSTRUCTIONS FOR USE

CRISTALLINE SUPRA™ dissolves much faster than traditional isinglass.

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

Mix vigorously and allow to swell for about 3 hours. 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.

Remove after complete sedimentation (4 to 5 weeks after fining).

↘ 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

Store in a dry, well-ventilated, odour-free place at a temperature of between 5 and 25°C.

Once opened, the product must be used quickly.