

# FISHANGEL

## PRODUCTS OF FINING

Fining agent for white and rosé wines, designed specifically for fast sedimentation and strong brilliance in wines, and good suppleness on the palate.

### ↓ OENOLOGICAL APPLICATIONS

**FISHANGEL** is a 2 protein fining agent-based formula: fish fining agent and porcine-origin gelatin.

**FISHANGEL** not only acts as a good clarifier and stabiliser, it also increases wine filterability and significantly enhances brilliance and suppleness.

This fining agent is recommended for premium quality wines.

### ↓ INSTRUCTIONS FOR USE

- Solubilisation:

Disperse the preparation into 10 times its weight of cold water (if necessary, use a homogeniser to avoid forming lumps). Leave to settle for 45 minutes, mix and add the preparation to the wine stirring gently.

- Usage:

**FISHANGEL** can be used on white or rosé wines in association with tannin or silica gel.

Incorporate **FISHANGEL** during a pump over, or using a fining connection, then homogenise carefully.

Sedimentation will be improved where the CO<sub>2</sub> is below 1 g/L and the temperature is less than 12°C.

Rack following complete sedimentation.

### ↓ DOSE RATE

- 2 to 4 g/hL

**FISHANGEL** can be used on white and rosé wines in association with TANIN TC or TANIN CRISTALLIN EXTRA (3 to 8 g/hL) or GELOCOLLE (2,5 to 5 cL/hL).

N B: these dosages are given as a reference.

It is always preferable to carry out prior laboratory trials.

### ↓ PACKAGING AND STORAGE

- 500 g, 1 kg

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

The optimal usage date of **FISHANGEL** in its original packaging is indicated on the label.

Once prepared, the formula must be used within the day (at a storage temperature neighbouring 10°C).