

# FISHANGEL MES

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

**FISHANGEL MES** 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

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

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

Rack following complete sedimentation.

### ↓ DOSE RATE

- 8 to 12,5 cL/hL.

**FISHANGEL MES** 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

- 1 L, 5 L, 10 L

Store in a dry, well-ventilated, odourless environment, at a temperature of between 15 and 25°C.

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