

# FISHANGEL™ MES

## FINING OF WINES

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 formulation based on 2 protein glues: fish glue and pig gelatin.

**FISHANGEL™ MES** not only has a perfect clarifying and stabilising action, it also increases the filterability of wines and significantly improves their brilliance and suppleness.

This glue is recommended for premium quality wines.

### ↓ INSTRUCTIONS FOR USE

Homogenise **FISHANGEL™ MES** before adding it to the wine during pumping over, or using a fining device then mix thoroughly.

Remove after 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™** (3 to 8 g/hL) or **GELOCOLLE™** (2,5 to 5 cL/hL).

NB: 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.