

# FRESHPROTECT

## VINIFICATION - CLARIFICATION

**PVPP, bentonite, cellulose and Arabic gum complex.**

### ➤ OENOLOGICAL APPLICATIONS

**FRESHPROTECT** has been specially developed to be used on must and wine.

This formula is specifically for:

- Musts which show sensitivity to oxidation
- Oxidised white wines. **FRESHPROTECT** removes the brown colour responsible for the visual oxidative tendency in white wines.

On musts as on wines, the presence of PVPP combined with cellulose significantly decreases bitter and herbaceous sensations.

### ➤ INSTRUCTIONS FOR USE

Mix **FRESHPROTECT** into 10 times its weight in cold water while stirring.

Leave for 1 hour, mix and incorporate into the must or wine with a fining agent.

### ➤ DOSE RATE

- On must or white or rosé wines: 20 to 100 g/hL

The dosage depends on the degree of oxidation in the must or wine, caused by damaged fruit.

It is recommended to carry out preliminary trials.

### ➤ PACKAGING AND STORAGE

- 1 kg, 5 kg, 20 kg

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

The optimal use-by date for **FRESHPROTECT** in its original packaging is indicated on the label.