

P.V.P.P. PELLETS

WINEMAKING - CLARIFICATION

Maximum dose: 80 g/hL

↓ OENOLOGICAL APPLICATIONS

Insoluble polyvinylpyrrolidone is a crosslinked polymer of N-vinyl-2-pyrrolidone, more commonly known as **PVPP**. Added to the must or to the wine, **PVPP pellets** allow you to remove certain phenolic substances responsible for browning or organoleptic deviations in certain wines. The **PVPP pellets** are insoluble. They fix the substances responsible for browning of wines and also fix some molecules which impart bitterness to the must and wine.

PVPP pellets are recommended:

- As a preventive: for white wines where there is a risk of long or problematic storage conditions.
- As a curative: for oxidized wines or wines with a bitter character.

↓ IMPLEMENTATION

It is essential to swell the PVPP pellets in 10 times their weight in water at least one hour before using them.

Add the PVPP pellets to the treatment tank as evenly as possible.

Keep the product in suspension in the must or wine for at least 30 minutes.

- Use with fining: PVPP pellets can be followed by fining.

However, some natural sedimentation may occur.

- Use during filtration: It is possible to eliminate PVPP pellets by filtering through pink diatomaceous earth.

PVPP pellets can also be used during filtering with diatomaceous earth by increasing the doses by 20 to 40 % to counteract the reduced contact time (make sure you do not exceed the legal dose).

↓ DOSE D'EMPLOI

- Usual dose: from 20 to 70 g/hL

↓ PACKAGING AND STORAGE

- In 1 kg and 20 kg bags

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

Once opened, the product should be used quickly.