

PVPP

CLARIFICATION - FINING OF MUSTS

Maximum dose: 80 g/hL

➤ OENOLOGICAL APPLICATIONS

Insoluble polyvinylpolypyrrolidone is a reticulated N-vinyl-2-pyrrolidone polymer known more commonly as **PVPP**. Added to must or wine, **PVPP** eliminates certain phenol substances responsible for browning or organoleptic deviations in certain wines.

PVPP is insoluble. It fixes the substances responsible for the browning of wines and also fixes certain molecules that add bitterness to the taste of the must or wine.

PVPP is recommended :

- As a preventive : for white wines that may be stored in difficult conditions or for a long time.
- As a curative : for wines that are oxidised or taste bitter.

➤ INSTRUCTIONS FOR USE

It is essential to expand **PVPP** in 10 times its weight of water at least an hour before it is used.

Introduce **PVPP** as evenly as possible into the vat.

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

- Use during fining :

The use of **PVPP** may be followed by fining (with INOCOLLE™ or CRISTALLINE™). Natural sedimentation is however possible.

- Use during filtering :

It is possible to eliminate **PVPP** by filtering it on pink earth.

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

➤ DOSE RATE

- Usual dose: 20 to 70 g/hL

➤ PACKAGING AND STORAGE

- In 100 g, 1 kg, 5 kg and 20 kg bags
- 22,7 kg and 49,9 kg drums

Keep in dry premises, free from odours, at a temperature between 5 and 25 °C.