IOC
Révélons votre différence

DATA SHEET

Qi FINE MES

VINIFICATION - CLARIFICATION

For fining musts and wines.
A truly innovative product: natural, biodegradable, non-allergenic and free from animal products.

ŒNOLOGICAL APPLICATIONS

Qi FINE MES is a 10% liquid preparation, made up of chitosan, a derivative of chitin, featuring a high charge density and peerless speed of flocculation and sedimentation. Its synergetic action with pea protein, specifically selected for its strong reactivity to phenolic compounds, is enhanced by colloidal suspension in tartaric acid.

Consulting EU regulations on the use of tartaric acid in must depending on wine-growing regions is recommended. Adding 30 cL/hL of **Qi FINE MES** is the equivalent of approximately 10 g/hL acidification using tartaric acid.

This liquid formulation has been developed for 2 purposes:

- being immediately ready and easy-to-use (time-saving: no particular preparation needed),
- providing particularly high technical quality including rapid flocculation and sedimentation through its solubilisation in an organic acid.

IMPLEMENTATION

Mix **Qi FINE MES** in twice its volume of must or wine, then stir into the total volume of wine to be treated, via a fining connection or introducing it into the tank while being shaken.

Rack in the days following complete sedimentation of lees.

As Qi Fine MES settles naturally (does not contain any suspensive product), it needs to be re-homogenised before use. Just shake the can vigorously.

DOSAGE

- On white and rosé must:
  Free-run juice: 10 to 30 cL/hL
  Press juice: 20 to 50 cL/hL
- On wine: 10 to 30 cL/hL

PACKAGING AND STORAGE

• 10 kg

To be stored in a dry, odour-free place, at a temperature of between 5 and 25°C, away from air and light.
After opening, close the container properly; the product must be used within the following month.

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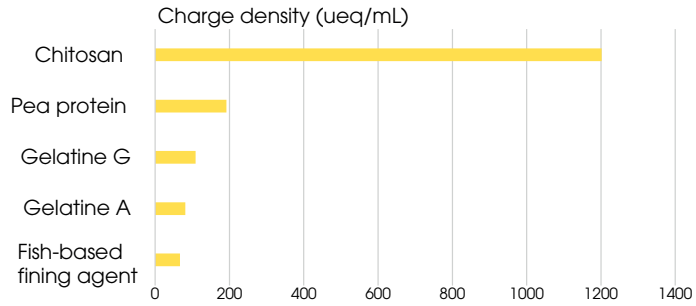
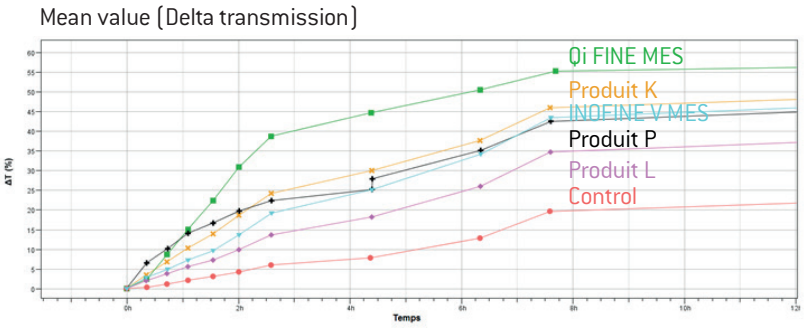
Qi FINE MES, is a complex, chitosan- and pea protein-based liquid preparation featuring a high charge density that has significant capacity to agglomerate with particles and flocculate.



After analysing the charge density of our fining formulations, we use the Turbiscan® system which measures clarification quality parameters over time for each formulation.

Using a laser beam, we can, at any moment, measure the transmission of the liquid (hence its 'clarity') throughout the tube which contains it. The higher the transmission value, the greater the capacity of the fining to flocculate and therefore clarify the wine.

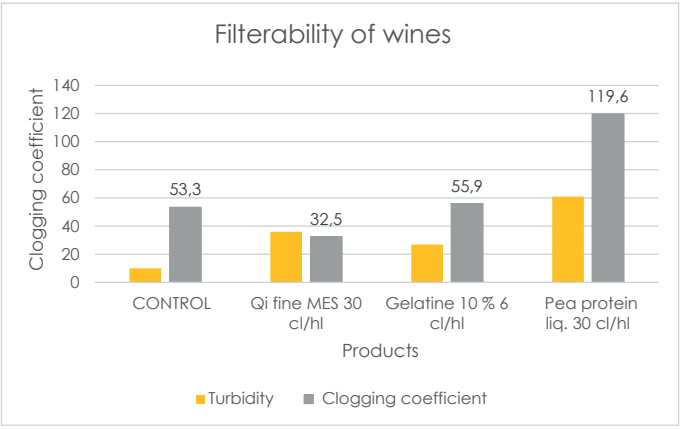


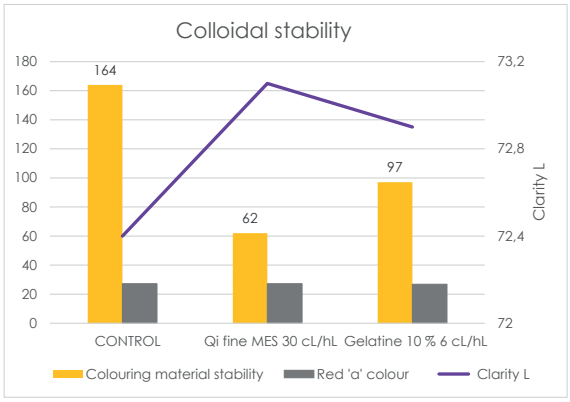
In this experiment, **Qi FINE MES**'s behaviour shows swift capacity to flocculate as against other finings with a mean transmission value of 40%, in 3 hours, therefore visible to the human eye. Other finings require between 6 and 8 hours.

Bordeaux Rosé pre-bottling 2018

Fining with **Qi FINE MES** enhances the wine's filterability and reduces its clogging effect.

Merlot 2018, resulting from thermotreatment, prefiltered through earth, initial turbidity 10 NTU





Qi FINE MES enhances colouring material stabilisation in relation to gelatine, without reducing the red colour and with a constant L value.

Merlot 2018, resulting from thermotreatment, strong colouring matter instability prior to fining.

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