

TRADICOLLE POUDRE

PRODUCTS OF FINING

↘ OENOLOGICAL APPLICATIONS

TRADICOLLE POUDRE is a pure powder egg albumin prepared from fresh egg white.

TRADICOLLE POUDRE induces the precipitation of the particles and colloids in suspension in wine. It provokes the settling of instable polyphenols.

TRADICOLLE POUDRE is specially dedicated to traditional clarification.

Egg white as **TRADICOLLE POUDRE** is known to be a "soft" fining agent in respect to the polyphenolic structure of premium red wine.

↘ INSTRUCTIONS FOR USE

TRADICOLLE POUDRE is easy to dissolve in 5 times tap cold water.

Just before wine incorporation, mix vigorously the solution without foam formation.

Incorporate **TRADICOLLE POUDRE** via a remontage and stir gently.

Leave during 1 to 2 weeks before racking off.

↘ DOSE RATE

- 5 to 15 g/hL.

1kg g of **TRADICOLLE POUDRE** is equivalent to 250 eggs whites.

NB : this dose is an indication and lab trials are recommended.

↘ PACKAGING AND STORAGE

- 100g, 1 kg and 25 kg bags

Keep in dry premises, free from odours, at a temperature between 15 and 20°C.

The optimum date for using **TRADICOLLE POUDRE** in its original packaging is shown on the label.