



Solutions for wine making

Colle de poisson LA

Isinglass

Specific clarifying agent in powder for white and rosé wines.
Not hydrolyzed, this isinglass proves to be very effective and very respectful of the wines quality.

OENOLOGICAL INTEREST

> Colle de poisson LA is a very pure clarifying agent which has not been hydrolyzed. Thus, the protein structure of the isinglass is both, very effective and very respectful of the wine to which it gives incomparable brilliance and finesse.

> Colle de poisson LA is a preparation with citric acid helping to dissolve in water during the implementation

IMPLEMENTATION

> 1 to 3 g/hl.

INSTRUCTIONS FOR USE

> Dissolve the Colle de poisson LA in water (concentration at 10g/L). Wait 2 to 3 hours until you get a gel. This preparation may be used within 24 hours.

> Then dilute this gel with 10 liters of water before slowly introducing it in the wine, preferably by pumping-over to allow immediate homogeneity.

> We recommend you to use our enological injector for clarifying agents.

PACKAGING

> 100 g bag

STORAGE

> Keep the product in its original packaging hermetically sealed.

