



## Solutions for wine making

# Excelgom

**Arabic gum powder with instantaneous dissolving**

### ENOLOGICAL INTEREST

- > EXCELGOM results from a very strict selection made from the best gums.
- > EXCELGOM is obtained from an original process developed by our research laboratory.
- > Instantly dissolved into water or wine.
- > It participate at the colloid structure of the wine against the precipitation of coloring matters, EXCELGOM preserves wine's limpidity and by the way improves its organoleptic qualities, as it doesn't contain SO<sub>2</sub>.

### QUANTITIES TO USE

- > Red wine 60 to 120 g/hl
  - > White or rosé wine 15 to 40 g/hl
- (according to enologist's advices or after laboratory tests)

### INSTRUCTIONS FOR USE

- > Dissolve EXCELGOM into water or wine.
- > Introduce either by pumping-over to assure a good dividing-up (the use of our dosing injector facilitates the operation) or with a dosing pump when bottling.
- > In white wine, EXCELGOM must be added always before the last filtration.

### PACKAGING

- > 1 kg and 5 kg Bag.
- > 10 kg Box.
- > 20 kg Bag.

### PRESERVATION

- > Preserve in its original package hermetically sealed. Any open bag must be quickly used.

