



# Natur'Fine® Prestige

Natur'Fine Prestige is a 100% natural fining agent dedicated to high qualitative red and white wines.



## PRODUCT CHARACTERISTICS

- **Formulation:** Preparation of specific inactivated yeasts and purified pectolytic enzymes (enzymes produced from *Aspergillus niger*).
- **Enological benefits:** Natur'Fine® Prestige is a yeast based preparation that helps to **clarify white and red wines** and **improve their organoleptic characteristics** by removing undesirable tannins and giving **roundness on the palate**.

When used on red wines, fining with Natur'Fine® Prestige provides good colour stability.



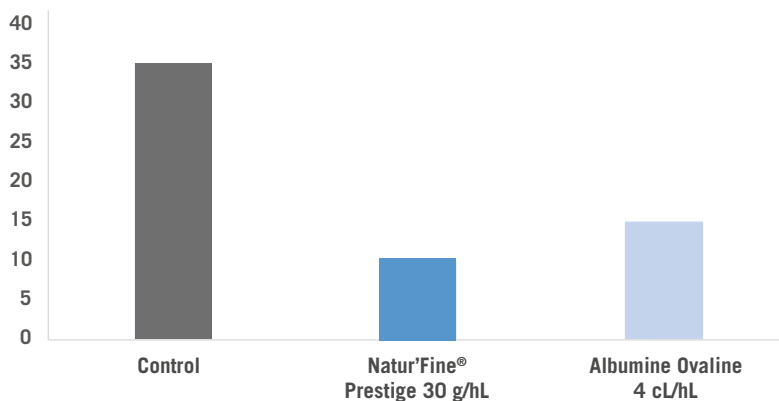
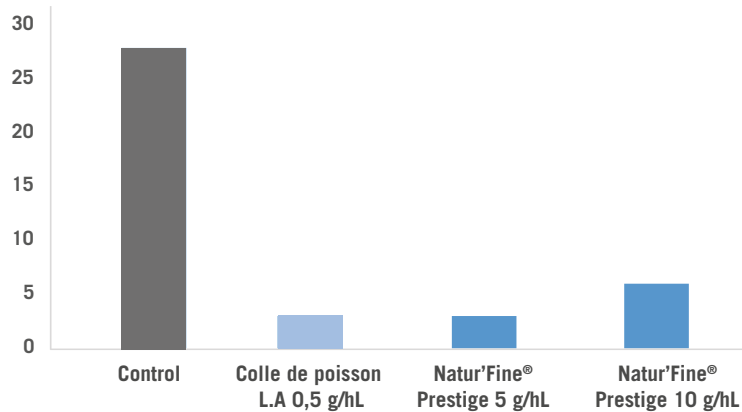
## DIRECTIONS FOR USE

- Dissolve Natur'Fine® Prestige in 5 to 10 times its weight in water. Then, incorporate the mix during pump over for tank or stirring for barrels.
- **Dosage:** 5 to 40 g/hL  
The doses are given as an indication. The optimal dose will be determined by a laboratory test or on the advice of your oenologist.



## TRIAL RESULTS

### 1. WHITE WINE TURBIDITY (NTU) Sauvignon, Sancerre 2007



### 2. STABILITY OF COLOUR MATTER (ΔNTU) Red wine from Gers



## SPECIFICATIONS

### PHYSICAL

- **Appearance & colour:** Light beige powder

### MICROBIOLOGICAL

- **Coliforms:** <math>10^2</math> UFC/g
- **Escherichia coli:** None/g
- **Staphylococci:** None/g
- **Salmonella:** None/25g
- **Yeasts:** <math>10^2</math> UFC / g
- **Lactic bacteria:** <math>10^3</math> UFC / g
- **Acetic bacteria:** <math>10^3</math> UFC / g
- **Mould:** <math>10^3</math> UFC / g

### CHEMICAL

- **Humidity:** <math>8\%</math>
- **Total nitrogen:** <math>10\%</math>

### LIMITS

- **Arsenic:** <math>3</math> mg/kg
- **Lead:** <math>3</math> mg/kg
- **Mercury:** <math>1</math> mg/kg
- **Cadmium:** <math>1</math> mg/kg



## PACKAGING & CONSERVATION

- Bags of 1 kg (in 10 kg box).
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/07-07-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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