



OVOGEL

.....
 Egg albumin based rounding fining agent for wine



→ TECHNICAL DESCRIPTION

Ovogel is a proteinic clarifier which enables to eliminate meaningful portions of tannic, bitter and astringent polyphenols from wines. **Ovogel** is one of the most suitable clarifiers for red wines as, being made up of very pure and natural raw materials, it does not alter in the least the flavour of the treated products. Furthermore, by combining with the tannins resulting from prolonged macerations or from the crushing of grapes tacking in noble tannins, it softens the wines without depleting them and in the full respect of their fineness.

Ovogel combines in particular with the highly polymerized polyphenols which could negatively affect the organoleptic characteristics of the wine and might later also precipitate in the bottle. The treatment enables to speed up the maturation of wines intended for long keeping, thus allowing their earlier utilization. **Ovogel** is used to advantage for improving the gustative balance of white wines which have either undergone excessive maceration or are especially rich in natural tannins. **Ovogel** softens the white wines which have been fermented, refermented or kept for a long period of time in barrique or in wooden barrels, by eliminating the excessive tannins which confer hardness, astringency or coarseness.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Egg albumin.

→ DOSAGE

For tannin rich red and white wines: from 10 to 25 g/hL.
 For barrique white wines: from 5 to 10 g/hL.
 As a simple rule, one part of **Ovogel** will combine with two parts of tannin.

→ INSTRUCTIONS FOR USE

Dissolve in water (1:10) and add to the mass without foaming.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.
 500 g net packs in cartons containing 10 kg.
 10 kg net bags.

