

CRISTALLINE LIQUIDE

PRODUCTS OF FINING

↘ OENOLOGICAL APPLICATIONS

CRISTALLINE is a preparation of isinglass for the clarification of white and rose wines. It is very powerful at removing particles from suspension in difficult wines. It also improves filterability and stability, producing brilliant clarity.

↘ INSTRUCTIONS FOR USE

After addition of **CRISTALLINE**, aeration of the wine is recommended.

Add **CRISTALLINE** to 2 to 3 times its volume of cold water and add via a remontage to ensure thorough mixing.

Homogenize properly.

It is beneficial to use **CRISTALLINE** in combination with either TANIN TC (SOLUTION TC) or GELOCOLLE.

Draw off once sedimentation is complete.

↘ DOSE RATE

- 10 to 12 cL/hL of wine diluted 2 or 3 times with water, in combination with TANIN TC (SOLUTION TC) or GELOCOLLE.

NB : these doses are given as guidance only.

You should always carry out a laboratory test beforehand.

↘ PACKAGING AND STORAGE

- Packs of 1 L, 5 L, 10 L and 21 kg

Store in a dry environment which is well ventilated at a temperature between 5 and 25 °C.

Once the packaging is opened, **CRISTALLINE** rapidly loses its efficiency and should be used quickly.

The recommended use by date is marked on the packaging.