

[Home](#)

[Products](#)

[Services](#)

[Technical Information](#)

[News & Events](#)

[Feature of the Month](#)

[Vinquiry Travels](#)

[About Vinquiry](#)

[Employment](#)

[Site Search](#)

[Customer Login](#)

[Contact Us](#)

Enhance Your Wine Through Fining

Fining agents are used to stabilize, clarify, and enhance a wine's texture and mouthfeel. Fining improves the sensory characteristics of wine by selectively acting on factors that cause astringency and bitterness. It can also be used as a treatment for oxidation in white and rosé wines.

Vinquiry offers a wide range of premium fining agents to fit the needs of your individual wine. Vinquiry will also work with you to determine the best choice of fining agent(s) and design specific fining trials in order to select the proper fining levels. The following are the fining agents offered by Vinquiry for both purchase and fining trials.

Gelatins are used to clarify and reduce tannin astringency.

▶ **Affinocol** is a solution of porcine gelatins, specially selected for clarifying and softening aromatic red wines.

▶ **Albuminocol** is the gelatin of choice for red wines. It is a liquid gelatin used for young red wines to remove astringency, hard tannins, and bitterness.

▶ **Aquacol** is a liquid gelatin derived from wild fish used to soften reds and enhance varietal fruit character in white and rosé wines.

▶ **Gelatine Extra** is a granular gelatin used to improve wine structure, remove excess tannins, round out mouthfeel and enhance richness, especially in red wines. In white wines, it is used for clarification.

▶ **Gelisol**, a liquid gelatin, is used in high quality wine and must, typically white or rosé.

▶ **Solugel** is a cold soluble, atomized gelatin. It is used in all types of wine for harsh tannin removal.



Isinglass is used to clarify white wines and reduce harshness.

▶ **Cristaline** is a cold-water soluble isinglass powder. It is used for clarification and brilliance in white and rosé wines. It may also be used to improve filterability of wine infected with Botrytis.

Bentonite is used for clarification and heat stability.

▶ **Electra Bentonite** is an activated sodium bentonite powder used for protein stabilization in all wine types.

▶ **Miracol** is a very pure, highly activated sodium bentonite. It is exceptional for clarification and protein absorption for all wines. It is recommended for delicate and thermovinified red wines.

Egg Whites are used to reduce astringency and clarify red wine.

▶ **Ovocol** is atomized egg white powder, used to improve the finish of high quality red wine by removing astringency and bitterness. It also preserves varietal character, clarifies and improves filterability.

Casein & PVPP are used to remove unwanted color or pigments, excess oak and oxidized aromas and flavors.

▶ **Casesol** is soluble casein used to eliminate oxidized phenolic compounds mainly in white and rosé wines. It will assist with clarification and to refresh color and soften taste by its action on astringent polyphenols.

▶ **Polycase** is a combination of cold-soluble casein and PVPP. It is used to freshen white and rosé must and wine, stabilize color and aroma, reduce bitterness precursors and eliminate oxidizable polyphenols which cause browning.

▶ **Polypress** is a blend of gelatin, PVPP, casein, and bentonite for the elimination of oxidizable polyphenols in white and rosé wines and musts.

▶ **PVPP** is an insoluble powder that is used in the treatment of oxidative phenols, the browning of white wine or for mellowing red wine. It will reduce browning precursors and can reduce bitterness.

Liquid Silica is used for clarification of difficult wine.

► **Silisol** is a liquid silica gel used for clarifying wines and must be used in conjunction with gelatin or isinglass to improve flocculation. It increases clarity, prevents over fining, improves filterability and suppresses bitterness due to tannins.

Filtrostabil is purified gum arabic used to stabilize color, offer colloidal protection, round out mouthfeel, reduce tannin astringency, and retain tartrate stabilization. Filtrostabil must be added after final filtration

Fining trials may also be preformed using carbon, milk or yeast hulls.

For more information on Fining Trials and Fining Agents go to the [Specialty Winemaking Products](#) page
or call 707-838-6312.

[[Home](#)] [[Products](#)] [[Services](#)] [[Technical Information](#)] [[News & Events](#)] [Feature of the Month] [[Vinquiry Travels](#)]
[[About Vinquiry](#)] [[Employment](#)] [[Site Search](#)] [[Customer Login](#)] [[Contact Us](#)]