



**Martin
Vialatte
Enologie**

ALBUMINOCOL

**READY TO USE GELATIN
CLARIFIES AND SOFTENS RED WINES**

CHARACTERISTICS

- ◆ ALBUMINOCOL is a solution of animal skin gelatin, treated in an autoclave and stabilized. The degree of hydrolysis is strictly controlled. Non-hydrolyzed gelatin is very difficult to use, and gelatin that is excessively degraded gives poor clarification and a risk of over clearing.
- ◆ Concentration: 250 g/L of dry matter
- ◆ ALBUMINOCOL is the gelatin of choice for red wines.
- ◆ ALBUMINOCOL supplies:
 - Rapid clarification with little risk of over clearing, due to the strict control of its hydrolysis.
 - Improved taste by precipitating astringent tannins and alleviating bitterness, thereby preserving the color.
 - In liquid form, it is very easy to use.

APPLICATION

- ◆ 1 Liter per 25 to 50hL (1 L per 660 to 1320 gallons) of wine.

PREPARATION & USE

- ◆ Incorporate ALBUMINOCOL during pumping over with a volume of at least 1/3 of the tank.
- ◆ The 20L container has a pouring spout, enabling the progressive addition of the product to the bucket during ullage.
- ◆ Place it above the bucket and adjust flow rate.
- ◆ ALBUMINOCOL can also be added with a metering pump or a DOSACOL.

PACKAGING

1 Liter bottle	30-004-1000
5 Liter bottle	30-004-5000
20 Liter carboy	30-004-0000

STORAGE

- ◆ Unopened original packaging: Store in a cool, dry and odor free environment away from light.
- ◆ Once opened, use rapidly.

VINQUIRY

Main Office: 7795 Bell Road • Windsor, CA 95492 • (707) 838-6312 • FAX (707) 838-1765
Central Coast: 2717 Aviation Way, Suite 100 • Santa Maria, CA 93455 • (805) 922-6321 • FAX (805) 922-1751
Napa Office: 2025 Redwood Road, Suite 9 • Napa, CA 94558 • (707) 259-0740 • FAX (707) 259-0760