

CRISTALINE

**ISINGLASS POWDER
IMPROVES CLARITY, FILTERABILITY AND ORGANOLEPTIC PROPERTIES**

CHARACTERISTICS

- ◆ CRISTALINE is Isinglass powder prepared from selected fish bladders. It is protein glue, which is well suited for the clarification of white and rose wines.
- ◆ It gives wines clarity and brilliance. Its slow flocculation carries off the finest particles in suspension.
- ◆ It clarifies difficult wines.
- ◆ It improves the filtration of fouling wines (botrytis).
- ◆ It is relatively insensitive to protective colloids.
- ◆ Tannin treatment is rarely necessary when CRISTALINE is used, since its molecular structure enables it to flocculate with very small quantities of tannins.
- ◆ The combined use of CRISTALINE and SILISOL gives excellent results (packed lees).

APPLICATION

1.5 to 3 g/hL

Unit conversion: 1g/hL = 0.038g/gal

PREPARATION & USE

- ◆ Sprinkle CRISTALINE into cold water (10 to 15°C), 200 g CRISTALINE in 10 L water.
- ◆ Mix vigorously to obtain good dispersion (mixer recommended).
- ◆ Allow to swell for 1 to 2 hours.
- ◆ Mix again, add to cold water at a rate of 10 L water/10 L of CRISTALINE solution.
- ◆ Do not prepare in advance in the summer.
- ◆ Incorporate during ullage (topping), using a metering pump or a DOSACOL.

PACKAGING

200 g	30-002-0200
1 kg	30-002-1000

VINQUIRY

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