



**Martin
Vialatte
Oenologie**

GELATINE EXTRA

WARM SOLUBLE GELATIN CLARIFICATION AND REFINING OF HIGH QUALITY WINES

CHARACTERISTICS

- ◆ GELATIN EXTRA is a powder containing large grains 1 to 3 mm in diameter. It is composed of high molecular weight homogeneous pure gelatin. Its surface density charge is very high which makes it very reactive.
- ◆ GELATIN EXTRA is best used for clarification and mellowing of high quality red wines. It gives excellent results for clarification of white wines prepared from black grapes.

APPLICATION

- ◆ 8 g/hL to 15 g/hL (0.6 to 1.3 lb/1000 gal) depending on desired astringency and softness.
- ◆ Set up preliminary tests in the laboratory with tasting to determine proper dosage.
- ◆ Unit conversion: 1g/hL = 0.038g/gal

PREPARATION & USE

- ◆ GELATIN EXTRA is a high molecular weight gelatin, similar to sheet gelatin. It is only slightly soluble in cold water (about 10 g/L). This is why it is dissolved first in hot water (60°C) at about 50 g/L. It is then slowly diluted with wine before being added to the wine in tank at room temperature.

WARNING: Once the temperature decreases, the gelatin solidifies and the dilution will be insufficient.

PACKAGING

1kg 30-006-0001

STORAGE

- ◆ Unopened original packaging, store in a dry, odor free environment, away from light.
- ◆ Once opened, to be used rapidly.

VINQUIRY

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