Martin Vialatte Œnologie

OVOCOL

Atomized egg albumen
Refines high quality red wines

CHARACTERISTICS

- The choice of OVOCOL comes about through the traditional practice of refining high quality red wines with egg white.
- OVOCOL mellows and refines the robustness of red wines through its special way of forming flakes with certain tannic parts of the wine. OVOCOL in the last fining process eliminates any residual bitterness and noticeable astringency, especially at the finish on the palate.
- OVOCOL's refined way of working makes it stand out from the rest. It smoothes the body of the wine without altering the balance. It completely respects the aromatic characteristics and typicity.
- OVOCOL contributes to the neatness and harmony of the wine tasting.
- OVOCOL is a high quality product used for clarifying, without risk of over fining with the recommended doses. Its use makes the process of filtering easier.

APPLICATION

5 to 10 g/hL (0.4 to 0.8 lb/1000 gal)
note: 5g ovocol powder ≅ 1 egg white

PREPARATON & USE

- Sprinkle OVOCOL into cold water (10° to 15°C, 50° to 60°F) (1kg of OVOCOL in 10 L, 2.6 gallons, of water).
- The addition of 1 g/L of sodium chloride (table salt) helps the OVOCOL to dissolve.
- Shake well to insure that it is well mixed.
- A mixer can be used on the condition that not too much foam is allowed to form.
- Make sure that it is well mixed into the vat. Add during pumping over with a dosage pump or a DOSACOL.

PACKAGE

1 kg	30-009-0001

STORAGE

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

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