



PRZ ULTRA

BLEND OF MINERAL AND PROTEIN FINING AGENTS CLARIFICATION AND SOFTENING OF QUALITY RED WINES

CHARACTERISTICS

- ◆ **PRZ Ultra** is a complex fining agent for use in quality red wines requiring a finishing treatment. Fining with PRZ Ultra preserves wine aromas and enhances their roundness while removing harsh tannins.
- ◆ **PRZ Ultra** helps refine tannins while protecting wine structure.
- ◆ **PRZ Ultra** removes the astringent finish and herbaceous notes.
- ◆ **PRZ Ultra** has been specifically formulated to produce very compact lees (1).

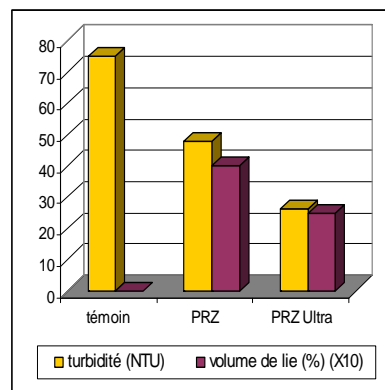


Figure 1: Clarification and volume of lees produced by **PRZ Ultra**

APPLICATION

- ◆ 20 to 60 g/hL, according to the structure of the wine to be treated.
- ◆ Preliminary laboratory tests (fining trials) are recommended.

PREPARATION & USE

- ◆ Prepare a solution of 100 grams of **PRZ Ultra** per Liter of 40°C water.
- ◆ It is important to use water at a temperature of 40°C to optimize the action.
- ◆ Stir for 15 minutes (it will partially dissolve).
- ◆ Allow to swell for 1 hour.
- ◆ Stir again. The solution must be used on the day of preparation.
- ◆ Add to tank using a DOSACOL (venturi connection) to ensure adequate mixing.
- ◆ Rack and filter wine as soon as sediment has formed.

PACKAGING

1 kg	30-111-0001
5 kg	30-111-0005

STORAGE

- ◆ Store full and sealed packets away from light in a dark, dry and odor free environment.
- ◆ If package is opened or ruptured, use rapidly.