

POLYPRESSE

COMPLEX WITH SOLUBLE CASEIN, PVPP, BENTONITE AND GELATIN

**ELIMINATION OF OXIDIZED POLYPHENOLS AND ASTRINGENT
CHARACTERS OF MUSTS AND OF ROSÉ AND WHITE WINES**

CHARACTERISTICS

- ◆ POLYPRESSE is used in white and rosé vinification, on musts and wines suffering from extreme mechanical action during pre-fermentation stages, such as press wines being pumped over too small holes, extensive pomace homogenization during pressing and high pressures at pressing. These wines can be very rich in polyphenols making them very sensitive to oxidation; the color does not age well, they rapidly lose their freshness and the finish is very harsh and astringent at tasting.
- ◆ POLYPRESSE protects against precocious oxidation phenomena (premature aging) which can diminish wine color intensity, and helps to balance the astringent character in the wine finish. The wines treated with POLYPRESSE appear more fresh without excessive astringency, the fruity notes are increased and the color is improved. The oxidized and heavy characters are minimized.
- ◆ POLYPRESSE does not cause over-finishing even with high dosage rates. The insoluble part (PVPP) rapidly deposits at the bottom of the tank. The deposit is compact and well packed.
- ◆ PVPP is authorized by the rules CE n° 1493/99 at the maximum dosage of 80 g/hL (6.7 lbs/1000gal).

APPLICATION

- ◆ On musts: during pre-fermentation stage.
 - Must of rosé or white grapes with a lot of grinding: 60 g/hL to 120 g/hL
 - Must of rosé or white press wines: 60 g/hL to 160 g/hL
- ◆ On highly oxidized wines and on astringent finish wines: 40 g/hL to 200 g/hL
- ◆ Maximum legal dosage of POLYPRESSE: 460 g/hL
- ◆ General conversion: 1g/hL = 1 g/26gal = 0.038 g/gal = 0.084 lbs/1000gal

PREPARATION & USE

- ◆ Half an hour before utilization, disperse 1 kg of POLYPRESSE into 10 Liters of cold water (never into must or wine). Use a rapid helix (stir rapidly). The dissolution is quick but partial (PVPP is insoluble).
- ◆ Add to the must or to the wine, with a dosing pump or with DOSACOL (fining connection), on the totality of the tank to be treated. Separate the deposit at the bottom of the tank (in must treatment). Filter (in wine treatment). Use the liquid preparation of POLYPRESSE on the same day of its preparation. Homogenize (mix) the solution each time you use it.

PACKAGING

5 kg	30-083-0005
15 kg	30-083-0015

STORAGE

- ◆ Unopened original sealed packaging: store in a dry, odor free environment out of the light.
- ◆ Once opened: use quickly.