



# E-CLAR

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 Complex clarifier for the flotation  
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## → TECHNICAL DESCRIPTION

**E-Clar** is a stabilizer based on caseinate, PVPP, bentonite and silica gel, studied to be used in the must during flotation in association with E-Gel. As it is known, caseinate and PVPP play an important role in preventing oxidation phenomena, bentonite has an adsorbing action towards thermolabile proteins and oxidasic enzymes (among which laccase) in the case of *botrytis*-affected grapes, while silica gel confirmed to be very effective for the obtainment of clearer wines and more compact lees.

**E-Clar** added to a wine before the flotation has many advantages, depending not only by the clarifying and stabilizing action carried out by its components, but also by their performance in terms of reactivity and effectiveness. The chemical-physical conditions of must during flotation are in fact better than during static clarification or in wine: flotation temperature is higher and this means an increase in reaction kinetics; the pH-value is lower and therefore more far from the isoelectric point of protein aids, with a consequent higher effectiveness; alcohol is not yet present and so it does not compromise the activity of protein agents by spontaneous coagulation.

Musts floated with the addition of **E-Clar** give clearer and more perfumed wines, with a lively and stable colour: the clarifying treatment on the must enables to remove particles that could give an anomalous taste to wines, without adsorbing varietal aromas that in this stage are still bound to sugars or to fermentative aromas not formed yet. **E-Clar** also removes the compounds facilitating the oxidation, so that wines result more stable. The utilization of **E-Clar** simplifies for sure the clarification process, granting in just one operation the balanced addition of agents acting synergically for the obtainment of more stable wines from the aromatic and polyphenolic point of view, prolonging wine's shelf-life.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

*Potassium caseinate*, activated bentonite, PVPP, excipient, silica gel.

## → DOSAGE

From 30 to 80 g/hL.

## → INSTRUCTIONS FOR USE

Dissolve the dose in about 10 parts of cold water and add to the must to be floated during the tank filling. To be used in association with E-Gel during flotation.

## → STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

5 kg net bags.  
 20 kg net bags.

