



POLYGEL W

PVPP based clarifiers



→ TECHNICAL DESCRIPTION

Polygel W is a fining agent made from PolyVinylPolyPyrrolidone (PVPP) blended with silica hydrogel to improve its adsorbing power. The exclusive production process and specific formulation allow the polymer to adsorb polyphenols through hydrogen links with the nitrogen group. This preparation reduces the yellow color of the polymerisable polyphenols in white wines, reduces pinking and aids in preservation of aroma in all wines. **Polygel W** acts with absolute selectivity towards the polyphenolic fraction without interfering with other wine constituents. The treatment reduces astringency and coarseness caused by polyphenols and enhances the wines positive organoleptic characters. **Polygel W** does not influence anthocyanin concentration and structure and can aid in preventing damage caused by dissolved oxygen. In wines treated with **Polygel W**, the decrease in the catechin content is between 20 and 40%, whilst proanthocyanidins decrease by approximately 30-60%, proportional to the dose rate.

Polygel W may be used to treat must prior to fermentation or wine at any stage in the winemaking process prior to final filtration. It may be used as a preventative treatment for wines susceptible to oxidation or as a remedial treatment to reduce the effects of existing oxidative deterioration.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

PVPP, silica gel.

→ DOSAGE

From 10 to 50 g/hL depending on the required removal of polyphenols.

→ INSTRUCTIONS FOR USE

Suspend the product in water 20-30 minutes before its utilization.

Polygel W can be used: during cold stabilization, in order to prevent the damages of dissolved oxygen; during clarification, together with other clarifying products; in buffer tanks, for a prolonged period of contact and possibly while being stirred; during the continuous dosing filtration, both in the precoat and in the dosing; for the filtration of clarification lees (polyphenol-rich), in rotary vacuum filters.

→ STORAGE AND PACKAGING

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

500 g net packs in cartons containing 5 kg.
15 kg net bags.

