



WINEGLASS

Stabilized isinglass



→ TECHNICAL DESCRIPTION

The utilization of isinglass as a clarifier has very remote origins; we have knowledge of its application for beer clarification since 1800. Isinglass was extracted in Russia starting from the swim bladder of some fishes, sturgeon in particular.

Nowadays AEB has studied a new conception production system that, together with the accurate choice of the raw material, mainly coming from the regions of Northern Europe, enables to obtain a final product with exclusive characteristics. **Wineglass** comes in the form of very light flocks immediately solubilizing in water, building a perfectly colourless solution. At the nose, the product has no particular smell, only a light note of gelatin.

The utilization of **Wineglass** is ideal for the clarification of white wines when added to bentonite (Bentogran or Maiorbenton), or to silica sol (Spindasol), in order to obtain a quick sedimentation, eliminating from wines a light clouding and an excessive dose of tannins (too strong barrique tasting, ecc.).

The utilization of **Wineglass** in red wines has a great interest, as it performs very well on the removal of green and astringent tannins, very aggressive to the palate even at average-high doses; at low doses it enables to remove that light taste harshness often present in wines before bottling.

The combined utilization with gelatin and egg albumin enables to remove unpleasant wine fractions.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Isinglass stabilized with citric acid.

→ DOSAGE

1-4 g/hL in white and rosé wines; 2-8 g/hL in red wines.

→ INSTRUCTIONS FOR USE

Dissolve in water a 2% solution. Add to the mass by pumping over within 2/3 hours after preparing it without creating foam.

At temperatures above 30°C the solution tends to separate.

→ STORAGE AND PACKAGING

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

0,500 kg net packs in cartons containing 1 kg.

