



Erbslöh Mostgelatine

Liquid, casein-free product for early removal of harsh tannins in mash and juice

Product description

Erbslöh Mostgelatine is a liquid, casein-free product made from gelatine, isinglass and PVPP, for preventative mash and juice treatment. Erbslöh Mostgelatine reduces total polyphenols and improves sedimentation. Erbslöh Mostgelatine does not provoke the labelling of allergens. Especially during the busy autumn period, Erbslöh Mostgelatine facilitates the early stages of high-quality wine production. It also protects against subsequent deep colours. Erbslöh Mostgelatine is a useful product whenever increased tannin content is expected as a result of a higher level of mechanical damage to the harvest, extended mash maceration or other mash problems. The use of Erbslöh Mostgelatine can also reduce the tendency to atypical aging. In parallel with the flavour improvement, Erbslöh Mostgelatine also promotes clarification and formation of a compact sediment. Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

Dosage

Intended purpose	Dosage
Prophylactic treatment	50 - 100 mL/100 kg mash or 100 L must
Very stressed grapes	100 - 200 mL/100 kg mash or 100 L must

Erbslöh Mostgelatine is added direct to the mash or juice without dilution. The product temperature during use should be at least 15 °C. Addition before settling is recommended. Erbslöh Mostgelatine settles down in juice after 2 - 6 hours, depending on the temperature and turbidity. Ensure the dosage is evenly distributed in the mash or juice after dosing.

Erbslöh Mostgelatine is mostly used in combination with Seporit[®] PORE-TEC or MostRein[®] PORE-TEC. It can also be used with Granucol[®] GE in the event of botrytized grapes. The juice or mash must always be stirred between addition of the individual products. Please adhere to the sequence below:

Granucol[®] GE - Seporit[®] PORE-TEC/MostRein[®] PORE-TEC - Erbslöh Mostgelatine.

These can be fermented with the juice. Better results are, however achieved if the sediment is removed before fermentation.

Storage

Store at 20 °C and use soon after opening the container. Shake carefully before use. The container should be mixed using a stirrer before and during use to avoid sedimentation.