





## SensoVin®

Specially developed premium adsorber for splendid organoleptics in modern winemaking

## **Product description**

SensoVin® is an instantly soluble adsorber for balancing wine before bottling. Its active ingredients are casein, PVPP, gelatine and different silicates. Early bottling requires rapid and effective wine maturation. Treatments using SensoVin® lead to well balanced flavours and therefore to splendid organoleptics.

Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

## Dosage and use

The use of SensoVin\* is simple and effective. It can be added direct to the tank, without priming or blending, while mixing. The optimum dosage of application is governed by the nature and seriousness of the off-flavour or taint. We strongly recommend preliminary tests to determine the correct dosage. The following guidelines otherwise apply:

| Intended purpose   | Dosage          |
|--------------------|-----------------|
| For prevention     | 5 - 10 g/100 L  |
| Minor off-flavours | 5 - 10 g/100 L  |
| Oxidised wines     | 10 - 40 g/100 L |
| Aging flavours     | 20 - 50 g/100 L |
| Pungent odour      | 25 - 60 g/100 L |
| Excessive colour   | 20 - 60 g/100 L |

Racking the precipitations of the fining agents should then be carried out within maximum two days, as the fining sediment may otherwise undergo changes.

## Storage

The product should be stored in a cool place, away from odours and moisture. Packs that have been opened should be tightly closed.



ERBSLÖH Geisenheim GmbH • Erbslöhstraße 1 • 65366 Geisenheim, Germany Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com

Fortschritt macht Zukunft®