



## VinoGel® CF

Liquid clarification and adsorption agent with a great affinity for tannins, casein free

### Product description

VinoGel® CF is a liquid, casein-free clarifying agent with a great affinity for tannins, which results in tannin reduction. VinoGel® CF clarifies young wines and at the same time helps to balance out flavour while improving filterability. VinoGel® CF is based on special gelatines combined with macromolecular collagens from isinglass. Because it is a liquid, VinoGel® CF can be used directly and is therefore very user friendly.

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

Clarification of turbid young wines	50 - 150 mL/100 L
Balancing of preclarified young wines	15 - 30 mL/100 L
For minor organoleptic corrections	30 - 50 mL/100 L
For tannin treatment	50 - 150 mL/100 L

Because it is liquid, VinoGel® CF can be added direct to the wine. The wine should be mixed in during addition. The dosage is governed by the degree of turbidity or the degree of harmonisation required. VinoGel® CF is dosed last when combined with Klar-Sol Super. Preliminary tests are recommended.

Klar-Sol Super: VinoGel® CF	1 : 1	50 mL Klar-Sol Super/100 L + 50 mL VinoGel® CF/100 L
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### Storage

Store in a cool, but frost-free location. Containers which have been opened should be tightly sealed and used up soon. Shake or stir before use.