



# Vinpur Special®

Casein compound for direct addition

## Product description

Vinpur Special® is characterised by and known for the gentle and selective fining effect of casein. Vinpur Special® is produced using a special process, resulting in a macroporous, easily wettable and highly effective casein compound, which causes no change to conventional analysis parameters in the wines, but considerable improvements in sensory terms, such as colour, clarity, odour and flavour. These positive changes will optimise your wine's character and brilliance.

New vinification technologies, such as grape harvesters, screw presses, wine presses, etc. release more tannins which are difficult to remove from the finished wine and which have an increasingly negative impact during extended maturation in bottle. Tannic wines are increasingly rejected. Vinpur Special® eliminates such faults. Vinpur Special® provides a high degree of hygiene safety by direct addition, without the need to make up a solution.

Vinpur Special® does not require any additional filtration aids. Almost no pressure builds up during filtration. Filterability after precipitation is excellent, pure filtrates are obtained.

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

## Advantages of Vinpur Special®

- No negative impact on extract and aroma content
- Adsorption of substances which indicate volatile acidity (acidic, botrytis-affected, frozen grapes) if the legal threshold for volatile acidity not exceeded
- Adsorption of substances which increase the need for SO<sub>2</sub>
- Advantageous as a result of low adsorption of red wine pigments
- Adsorbs tannins which have a negative organoleptic impact

## Dosage

The predominant recommended use is when wine needs harmonising, especially as a final touch before bottling. 5 - 60 g/100 L depending on preliminary test and treatment aim. Higher dosages are possible if required, without the risk of overfining. Generally, wines treated with Vinpur Special® should be racked. The quantity of Vinpur Special® determined in advance is added direct into the tank, stirring hard, without being previously dissolved or slaked. Stir the tank hard for approx. 20 - 30 minutes so that Vinpur Special® is well distributed. Leave to settle for 2 - 3 hours, then stir again and leave to settle overnight. The finings for stabilisation are carried out after treatment with Vinpur Special®. The treatment's success is then immediately apparent after filtration.

## Storage

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

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to [www.erbsloeh.com](http://www.erbsloeh.com).  
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