

EVERCLAR δ elta

Allergen free fining agent

TECHNICAL CHARACTERISTICS

EVERCLAR δ elta is a new "allergen free" product that R&D EVERINTEC developed and improved for the clarification of RED and ROSE wines.

EVERCLAR δ elta is more efficient at lower dosages, in comparison to egg albumin, as far as both taste and smell profiles are concerned. It also has positive effects for the clarification and deposit compactness.

APPLICATIONS

Experiments in laboratory and winery have demonstrated the application characteristics of **EVERCLAR δ elta**, making it recommendable to:

- ⇒ Tone down excessive tannins without flattening the taste of the treated wine
- ⇒ Flocculate bitter tannins
- ⇒ Exalt fruitiness
- ⇒ Bring roundness
- ⇒ Reduce ocratoxin concentrations
- ⇒ Eliminate reduction and mercaptan odors

EVERCLAR δ elta rises as an alternative to traditional proteins used in oenology for their actions on bitter tannins in wines. **EVERCLAR δ elta**, beyond being allergen free, also presents a good solubility and does not generate foam during its use.

INSTRUCTIONS FOR USE AND DOSAGE

Disperse **EVERCLAR δ elta** in 10 volumes of tepid water. Wait 20-30 minutes, mixing the solution again before incorporating it into the mass to be treated, if possible in a thin flow to obtain a better homogenization with the wine.

Dosage: from 3 to 20 g/hL

COMPOSITION

Preparation of selected yeast hulls, selected silica.

PACKING

1 kg Packs
10 kg Bags

This product is not considered dangerous therefore a material safety data sheet is not necessary.