

EVERCLAR β eta

Allergens free fining agent

TECHNICAL CHARACTERISTICS

EVERCLAR β eta is a new "Allergens Free" fining agent that EVERINTEC's R&D has designed for the stabilization of white and rosé wines.

EVERCLAR β eta acts efficiently on color and it allows to solve such problems like "pinking" without impairing the treated wine.

EVERCLAR β eta, thanks to the synergy of its components activity, acts even at lower dosage as compared to traditional stabilizing treatments.

APPLICATIONS

EVERCLAR β eta can be used to

- Stabilize the color of white and rosé wines
- Remove oxidation and the problem of "Pinking"
- Exalt the aromatic character in mature wines
- Balance the taste of the treated wine

EVERCLAR β eta, during the number of tests that have been performed, has shown its capability of contributing to the protein stability of the wine, although lacking a specific de-proteinization capability.

In case of wines not stable from the protein point of view, we suggest to associate EVERCLAR β eta to NUCLOBENT.

DOSSAGE AND INSTRUCTIONS FOR USE

Disperse EVERCLAR β eta in 10 volumes of lukewarm water. Let rest for 20-30 minutes; stir the solution again before adding it to the mass to be treated, possibly in a fine stream, in order to obtain a better homogenization with the wine.

Dosage:

From 5 to 15 g/hl in white and rosé wines

From 10 to 25 g/hl to cure the pinking effect

From 20 to 30 g/hl for oxidized wines

COMPOSITION

Preparation obtained from selected yeast cell walls, PVPP, selected silica

PACKING

kg 1 packs, kg 10 bags

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