

# EVERCLAR BIO

Fining and Stabilizing Agent, Allergens Free, obtained from raw materials of Organic origin

## CHARACTERISTICS AND APPLICATIONS

**EVERCLAR BIO** has been designed to respond to the recent request for fining agents suitable for **Organic wines production** and free of Allergens, efficient for stabilization of WHITE WINES, RED WINES AND ROSÉ WINES.

**EVERCLAR BIO** offers the following advantages:

- improves protein stability;
- generates reduced and compact sediments;
- quickly flocculates;
- reduces the loss of product that normally happen with fining;
- it can be easily dosed;
- improves filterability;

**EVERCLAR BIO** is a processing aid easy to be prepared and used, with a low dosage rate with respect to other fining agents.

- It comes from **materials of organic origin**;
- It does not alter the organoleptic qualities of the treated wines;
- After its dispersion in water, it remains stable for several hours.

## DOSAGE AND INSTRUCTIONS FOR USE

20-60 g/hl in free-run juice; 15-30 g/hl in wines

Dissolve **EVERCLAR BIO** in cold water at 1:10 to 1:20 ratio, preferably by means of adequate stirrers.

Let the suspension rest for a few hours, stir and add it in a fine stream to the mass while pumping it over, so as to optimize its homogenization.

## COMPOSITION

**Organic** isinglass combined with selected bentonite.

## PACKING

15 kg bag

**PRODUCT DERIVED FROM MATERIALS OF ORGANIC ORIGIN**