

EVERSOL

Fast clarification agent for musts and wines

CHARACTERISTICS

EVERSOL is a colloidal solution of silica dioxide particularly efficient for the clarification of musts, wines, juices and vinegars.

The suspended particles possess a negative charge, which create, when they bind to gelatin, a net capable of dragging the suspended particles down (proteins, instable phenolic substances, yeasts and bacteria) and cause them to quickly precipitate into a compact sediment.

APPLICATIONS

EVERSOL is advisable to accelerate the clarification of musts, juices, wines and vinegars, in combination with GELATIN (powder or atomized) and preferably also COLLAGEL or COLLAGEL CLAR, special stabilized liquid gelatine that are ready for use.

The net created by EVERSOL and COLLAGEL facilitates the separation of carbon. The combination with Bentonite (Fort Benton, Bento-Flash or NucleoBent) allows for the adsorption of oxidase and for protein stability.

EVERSOL interacts with the protein so that the clarification combined with COLLAGEL brings an increased colloidal stability, brightness and filterability of the treated wines.

COMPOSITION

Solution of silica dioxide for oenological use

DOSAGE AND INSTRUCTIONS FOR USE

EVERSOL is added either in the must or the wine, usually before gelatine. Other coadjuvants can be associated with EVERSOL such as carbon (to reduce color), bentonite (to eliminate polyphenol oxidases and proteins) and potassium ferrocyanide in iron removal treatments.

50 – 100 g/hl in musts

25 – 75 g/hl in wines

Note: it is advisable to complete laboratory trials in order to establish the correct dosage of EVERSOL in combination with COLLAGEL or COLLAGEL CLAR

PACKING

1 kg Bottles, 25kg drums, containers of 1200 kg

Important: store EVERSOL at a temperature >5 °C

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