

EVERCLAR CLASSIC

FINING AGENT & STABILIZER FOR WINES



CHARACTERISTICS

EVERCLAR CLASSIC is the universal clarifier for white, rosé and red wines with high protein instability. **EVERCLAR CLASSIC** is a fining agent with high dispersibility, rapid settling producing compact lees.

The exclusive formulation allows to combine the high deproteinizing capacity with a significant improvement in the filterability of the wine. **EVERCLAR CLASSIC** combines the effectiveness of a modern clarifier with a high stabilizing capacity, respecting the organoleptic characteristics of the different types of wine.

APPLICATIONS

In white and rosé wines: for protein stability, adsorb oxidable polyphenols, stabilize colour and increase longevity.

In red wines: to improve aromatic stability, protein and colour stability.

MODE OF USE AND DOSES

Dissolve **EVERCLAR CLASSIC** in cold water in a ratio of 1:10 to 1:20, preferably with suitable agitators. Leave to swell for a few hours, mix again and add the solution obtained in a thin stream to the mass, keeping it in pumping over.

Dosage: 20-50 g / hl in wines (optimize the dosage through laboratory tests)

COMPOSITION

Very pure Montmorillonite, selected isinglass.

PACKAGING

Bags of 25

This is a product not considered dangerous therefore does not require MSDS.

EVER S.r.l.

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Company with quality management system certified ISO 9001-2008 certificate N. IT06 / 0451.

Research, development, production and marketing of adjuvants and additives for food and beverage industries. EA Sector: 03.