

EVERCLAR GREEN

FINING AGENT & STABILIZER OF THE COLOUR



CHARACTERISTICS

EVERCLAR GREEN is a new concept preparation able to solve with a single treatment various problems related to the stabilization and shelf-life of wines. In cultivars rich in color or in difficult years, it effectively intervenes in the removal of oxidized and oxidizable components, responsible for the orange hues in wines, not appreciated by modern consumers. **EVERCLAR GREEN** it can also be used in juices for both static clarification and flotation, where it ensures aromatic finesse and removes excess of colour, before alcoholic fermentation.

APPLICATIONS

In white and rosé juices: to obtain clear juices with a reduced content of catechins, low optical density, stable colour and colloidally balanced.

In white wines: to reduce the Optical Density (D.O.), adsorb catechins and leuco-anthocyanins, avoid the appearance of the "light strike", improve the organoleptic profile and facilitate the achievement of protein stability;

MODE OF USE AND DOSES

Dissolve EVERCLAR GREEN in cold water in a ratio of 1:10 to 1:20, preferably with suitable agitators. Leave to swell for a few hours, stir and slowly add the solution to the mass, keeping it in pumping over.

Dosage: 20-40 g / hl in juices 15-40 g / hl in wines.

COMPOSITION

Very pure montmorillonite, selected silicas, synthetic polymers, carbons for oenological use.

PACKAGING

Bags of 15 kg

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.