

## Liquid gelatin for red wine's fining

Promoting aroma expression, and polyphenolic structure harmonization

### OENOLOGICAL USE

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**GELEXEL** is produced from a selection of exceptionally pure raw materials, from pig origin exclusively. Specially dedicated to fine wines of Pinot Noir, **GELEXEL** helps for:

- Revealing the organoleptic potential in wine.
- Wines clarification, without disturbing structural balance.
- Tannins harmonization and aromatic freshness enhancement.

### PROTOCOL FOR USE

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**GELEXEL** must be added progressively during a pump-over (dilute into one times its weight in water if necessary and use a ventury system). After settling (minimum 48h), rack or filter.

Depending on the types of wine treated and their haze level, the addition of SILEXEL is recommended to optimize fining agent action (flocculation) and clarification (sedimentation, lee settling). SILEXEL is added before the gelatin.

### DOSAGE AND PACKAGING

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- Dosage : 3 to 6 cL/hL. We recommend dosage trials before treatments to find the right dosage.
- Packaging : 1L Bottle.                      Store in a dry, odor-free and sheltered from frost place.