

VI - CLARGEL L

CLARIFIER

VI - Clargel L is a liquid formulation of pea vegetable protein (*Pisum sativum*), free of gluten and $\text{SO}_2 < 0.3\%$, recommended for the flotation of musts and clarification and stabilization of wines.

ORGANOLEPTIC FEATURES

APPEARANCE liquid

COLOUR light yellow

SCENT of SO_2

APPLICATIONS

Its gluten-free vegetable protein-based composition makes **VI - Clargel L** particularly effective:

- Selectively eliminates oxidized and easily oxidizable phenolic compounds, mainly catechins and leucoanthocyanidins, responsible for the browning of the color and the appearance of bitterness in wines;
- Reduces the tannin content;
- Reduces the iron content.

In must flotation, **VI - Clargel L** accelerates the formation of flocs, facilitates their interaction with the gas on the surface of the flocs and their subsequent flotation and compaction, increasing the yield in clean must.

PHYSICOCHEMICAL FEATURES

SO_2 CONTENT (%) 0,2 – 0,4

IRON (Fe) (mg/kg) < 20

LEAD (Pb) (mg/kg) < 5

MERCURY (Hg) (mg/kg) < 1

ARSENIC (As) (mg/kg) < 3

CONSERVATION

Keep the product away from the sun, in a cool, dry and ventilated place.

PACKAGE

25kg drums.

i Product in compliance with the International Oenological Codex and the Delegated Regulation (UE) n° 2019/934 and modifications.

i Recommended for the production of organic wines and wines for vegetarian and vegan consumers, as it does not contain animal based ingredients.

i This document is based on the manufacturer's technical datasheet.

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APPLICATION ADVICE

RECOMMENDED DOSE

MUST	30 – 60 ml/hl (average dose in flotation: 40 ml/hl)
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WHITE, ROSÉ AND RED WINES	20 – 80 ml/hl
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PROCEDURE

Shake the package before using.

In static clarification, add **VI - Clargel L** directly to the must or wine using a dosing pump or through a *Venturi* tube, during pump-over or racking.

To optimize its effectiveness, it should be applied directly to at least half of the volume of wine to be treated.

In flotation, use the *Venturi* tube or the dosing of the equipment.