

COLOPROTECT V

VINIFICATION - CLARIFICATION

Bentonites, PVPP and vegetable proteins.
Allergenic compounds free

➤ ŒNOLOGICAL APPLICATIONS

COLOPROTECT V significantly reduces oxidation phenomena. It has been developed to be used on must and wine for preventing wine oxidation and pinking.

COLOPROTECT V addresses all oxidation phenomena that can be observed in wine :

- Protecting musts that are sensitive to oxidation (counters atypical aging in white wines),
- Reduces brown colouring in oxidised white wines
- Significant reduction of pinking phenomena

➤ INSTRUCTIONS FOR USE

Mix **COLOPROTECT V** into 10 times its weight in cold water while stirring.

Leave for 3 hours, mix and incorporate into the must or wine.

➤ DOSE RATE

- On must : 25 to 80 g/hL
- On wine (white or rosé) : 20 to 50 g/hL

It is recommended to carry out preliminary trials.

➤ PACKAGING AND STORAGE

- 1 kg, 5kg, 20 kg

Store in a dry, well-ventilated and odourless environment at a temperature inferior to 25 °C.

The optimal use-by date for **COLOPROTECT V** in its original packaging is indicated on the label.