

## Qi FINE

### VINIFICATION - CLARIFICATION

#### For musts and wines fining.

A truly innovative solution: natural, biodegradable, non-allergenic and free of products of animal origin.

#### ➤ OENOLOGICAL APPLICATIONS

**Qi FINE** is a blend of chitosan, a chitin derivative with a high charge density and peerless flocculation and sedimentation rapidity, and a pea protein, specifically selected for its strong reactivity to phenolic compounds.

Used for fining wines and musts, during settling or alcoholic fermentation processes, **Qi FINE** is highly efficient when it comes to absorbing polyphenolic compounds in the oxidation chain and correcting defects linked to bitterness and astringency in wines.

#### ➤ INSTRUCTIONS FOR USE

Dissolve **Qi FINE** in 5 to 10 times its weight of water to obtain uniform suspension.

The preparation may be introduced on the must prior to or during fermentation, or directly into the wine.

Decant over the days following complete sedimentation of the lees.

**Qi FINE** is also compatible with flotation.

#### ➤ DOSE RATE

- On white and rosé must:  
Free-run juice: 10 to 30 g/hL  
Press juice 20 to 50 g/hL
- Into the wine: 10 to 30 g/hL

#### ➤ PACKAGING AND STORAGE

- 1 kg, 15 kg

To be kept in a dry, odourless place, at a temperature of between 5 and 25°C, away from air and light.

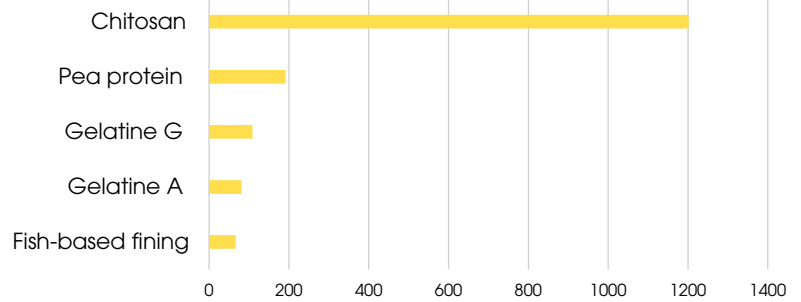
Once the product has been opened, it must be used rapidly.

Once prepared, the formulation must be used within the day.

# Qi FINE

➔ **Qi FINE** is a complex chitosan and pea protein based preparation with high charge density and consequently has significant capacity to agglomerate particles to form flocs.

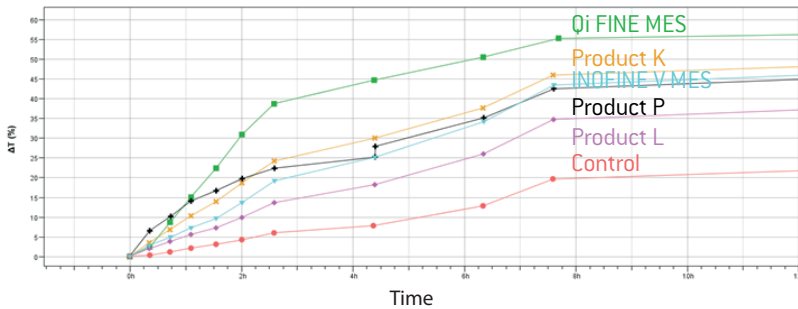
Charge density (ueq/mL)



➔ After analysing the charge density of our fining formulations, we use the Turbiscan® unit to measure parameters relating to the quality of clarification during each formulation.

Using a laser beam, the transmission of liquid can be measured at any moment (i.e. its 'clarity') throughout the whole of the tube in which it is contained. The higher the transmission value, the greater the fining product's capacity to flocculate and consequently clarify the wine.

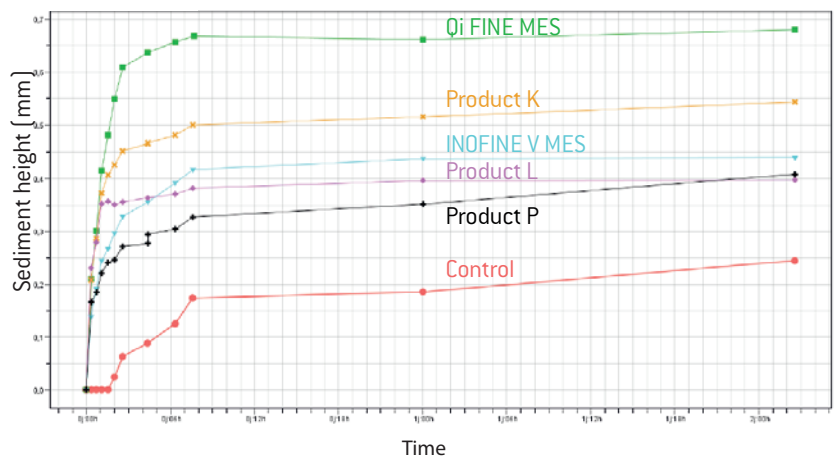
Mean value (Delta transmission)



In this experiment, the behaviour of **Qi FINE MES** exhibits very rapid flocculation capacity in relation to other finings with a mean transmission value of 40%, in 3 hours, and is consequently visible to the human eye. For other finings, between 6 and 8 hours are needed.

Bordeaux Rosé prior to being bottled 2018

Sediment height is correlated to the mean transmission value. For **Qi FINE MES**, a 0.6-mm sediment indicates good sedimentation and consequently good packing down of fining lees, with a resultant reduction in wine loss. On the other hand, product P clarifies well but does not sediment (deposit height only 0.3 mm).



Bordeaux Rosé prior to being bottled 2018