

INOFINE V MES

VINIFICATION - FINING

INOFINE V MES is a plant protein-based, gluten-free formulation, and, as such, does not require allergen labelling in line with European Directive 2007/68/CE.

↓ OENOLOGICAL APPLICATIONS

INOFINE V MES is made from pea proteins placed in colloidal suspension in tartaric acid. (We recommend you consult community regulations regarding the use of tartaric acid in must depending on wine-growing regions. Adding 30 cL/hL of **INOFINE V MES** corresponds to an acidification of approximately 10 g/hL of tartaric acid).

This liquid formulation has been developed for 2 purposes:

- Immediate use (time-saving; no particular preparation requirements),
- Achieving particularly high technical quality, including flocculation and quick sedimentation.

As it is soluble in organic acid, **INOFINE V MES** is particularly active for wine pH due to its flocculating action and its capacity to complex with polyphenols. It is particularly recommended for preventive treatment of musts liable to oxidize. Used in wine, **INOFINE V MES** can significantly increase resistance to oxidation of oxygen-sensitive wines and reduce the concentration of phenolic and oxidizable compounds.

INOFINE V MES enhances organoleptic qualities. It reduces the sensation of bitterness and eliminates plant or herbaceous notes of wines that have suffered oxidasic casse (sensitive variety, high level of return-air during the production process, etc.).

As is the case for its powder counterpart, **INOFINE V MES** can be recommended in flotation and ensures good sediment compactage.

↓ INSTRUCTIONS FOR USE

Stir in **INOFINE V MES** in a minimum of twice its volume of must or wine to reduce viscosity and properly disperse the product subsequently in the total volume to be treated. Final addition to must or wine can be done using a fining connection or by introducing it into the tank and stirring.

Avoid any excessive stirring-in as this might oxidize the wine, but, on account of the formulation's viscosity, it is important to stir in briskly when introducing the product to the wine.

Decant in the days following complete sedimentation of lees. Adding bentonite helps accelerate the process.

↓ DOSE RATE

In white and rosé must: 10 to 80 cL/hL depending on harvest health

In flotation: 5 to 10 cL/hL

In white wine: 5 to 15 cL/hL

In red wine: 10 to 20 cL/hL

Laboratory trials are recommended.

↓ PACKAGING AND STORAGE

- 10 L, 22 kg and 1100 kg

To be kept in a dry, well-ventilated, odourless place, at a temperature of between 5 and 25°C.

Once the bottle has been opened, the product must be used within the following month.

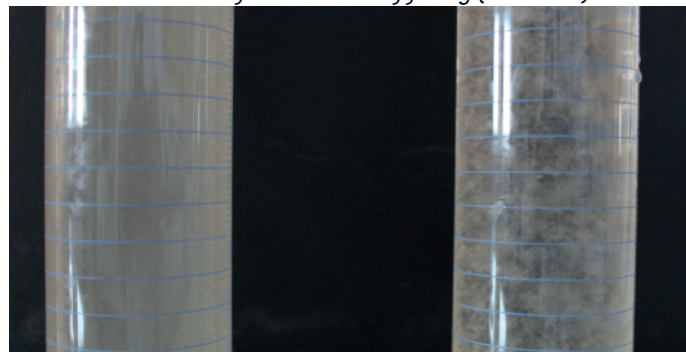
As the formulation does not contain any suspensive agent, sedimentation may occur over time. The product may be easily re-dispersed by briskly shaking the bottle.

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TEST RESULTS

The flocculating capacity is clearly shown in this example where, after introducing 2 MES pea proteins in a white wine, flocculation is very visible in the test tube containing the **INOFINE V MES** preparation

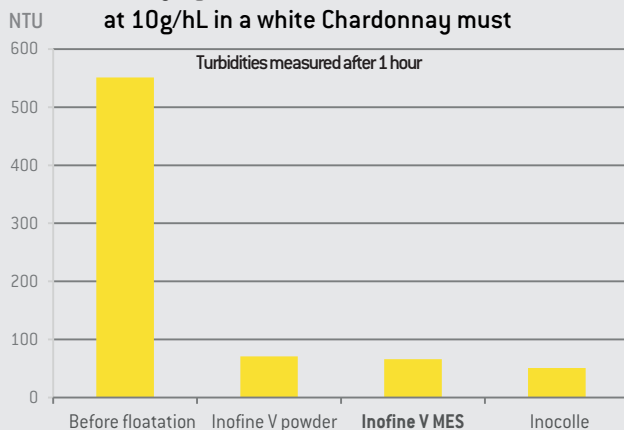
White wine after 1/2 hour of fining (10cL/hL)



Competitor's product

INOFINE V MES

Clarifying effect of different clarifiers at 10g/hL in a white Chardonnay must



The clarifying capacity of **INOFINE V MES** is also shown in this example: it is the same as that of other clarifiers, but with highly facilitated use.

The example opposite shows the reductions in the yellow and pink component of a partially oxidized wine.

We can see the antioxidant power of **INOFINE V MES**, which, in addition, is an organic formulation.

Coordinates - chromametry a* et b*

