

# VINIFICATEUR C

**Preventive and curative oxidation treatment.  
Proteic stabilization of white and rosé wines**

## CHARACTERISTICS

**VINIFICATEUR C** allows a quick and simple one-step action with maximum efficiency.  
**VINIFICATEUR C** has been formulated from well-defined raw materials with constant quality.

## OENOLOGICAL PROPERTIES

**VINIFICATEUR C** is used to prepare juices during fermentation or on wines.

- It allows obtaining and maintaining a clean color
- It favors the removal of fixed polyphenoloxylase
- It allows controlling the intensity of the coloring matter
- It improves proteic stability

## APPLICATION RATE

Clean juice : 30-50 g/100 L  
Tainted juice : 80-100 g/100 L

## INSTRUCTIONS FOR USE

Dissolve the required quantity in 10 times its own weight of water or must.

### Juice :

#### Good quality juice :

- Use enzyme as early as possible to facilitate settling
- Add **Vinificateur C** immediately at beginning of racking, before fermentation
- Allow to ferment dry with **Vinificateur C**

#### Tainted and/or polyphenol rich juice :

- Use enzyme as early as possible
- Add **Vinificateur C** before settling
- After racking add **Vinificateur C** again
- Allow to ferment dry with **Vinificateur C**.

### Wine :

Mix wine well with **Vinificateur C** during pumping over.

### Precaution for use :

For oenological and specifically professional use.  
Use according to current regulation.

## INGREDIENTS

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### **Bentonites**

Specific swelling index : 15cm<sup>3</sup>/g

Adsorbing surface : 400m<sup>2</sup>/g

Cation exchange capacity : 80 meq/100g

Protein adsorption : 80%

### **Soluble casein :**

pH : 7.5-8.2 in a 10% solution

Protein content : > 88%

Release < 3%

*Casein is a milk-based enological product. In certain countries and in the EU (beginning May 31<sup>st</sup> 2009), its utilization requires the specific labelling of wines. Please, consult the applicable regulation.*

## PACKAGING

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5 kg bag

20 kg bag

## STORAGE

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Store unopened package away from light in a dry and odourless area.

Opened package: use rapidly.

Use before the best before date (BIUB) stamped on package.

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