

IS 15

Instantly soluble powdered gelatin High reactivity with bitter and astringent tannins

CHARACTERISTICS

IS 15 is a soluble powdered gelatin. It contains medium molecular weight proteins. 80% of these proteins have a molecular weight equal to 15.000 Da. It is used to rapidly fine tannic red wines with minimal lees volume.

IS 15 has a high reactivity with bitter and astringent tannins. This gelatin ensures a perfect limpidity without modifying wines' organoleptic qualities.

APPLICATION RATE

6 to 12 g/100 liters of wine.

INSTRUCTIONS FOR USE

Prepare a solution in 5 to 10 times maximum the **IS 15** weight in cold water by sprinkling it in the stirred water.

Simply incorporate the solution into the wine by stirring. Let stand from 24 to 48 hours then filter or rack till limpid.

Precaution for use :

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

PACKAGING

Off-white powder packed in 1 kg polyethylene pouches.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place.
Once open: use quickly.
Best used before BIUB date written on package

Conforms to the International Enological CODEX

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