

PROVGREEN PURE WINE

Pea proteins selected for the fining and refining of wines

CHARACTERISTICS

PROVGREEN PURE WINE is a 100% plant based preparation developed using pea proteins that were selected for their flocculation properties and their reactivity with wine tannins.

PROVGREEN PURE WINE is offered as a fine clear yellow powder.

OENOLOGICAL PROPERTIES

- Rapid flocculation with the suspended particles present in the must together with optimum clarification.
- Improves the organoleptic properties of the wines: removes aggressive tannins and bitterness and produces a suppler and rounder palate.
- Enhanced aromas with highlighted fruity characters.
- Produces compact sediments and provides better results than with an animal based fining treatment.
- Prepares the wines for filtration before bottling.

APPLICATION FIELD

- Clarification of white, red, and rosé wines Fining, refining white, red and rosé wines.

APPLICATION RATES

Recommended application rates: 5 to 15 g/hL.

Maximum application rate according to current regulations: 50 g/hL.

INSTRUCTIONS FOR USE

Dissolver **PROVGREEN PURE WINE** in 10 times its weight of water. Ensure proper homogenization. Add to the volume to be treated. Ensure proper homogenization. The utilization of a metering pump or **DOSACOL** is highly recommended.

Precaution for use:

It is recommended to keep the suspension homogeneous during the treatment.

Treatment of light white and rosé wines: a fining adjuvant such as bentonite, tannins or silica soil can be used together with **PROVGREEN PURE WINE**. Once prepared, the suspension of **PROVGREEN PURE WINE** has to be used within a day.

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

INGREDIENTS

Pea proteins. Non GMO, non-allergenic.

PACKAGING

1 kg bag
5 kg bag

STORAGE

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

Opened package: use rapidly.

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

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