

GELATINE Clear

Clarification and softer astringency

Oenological gelatine binds astringent tannins and helps clarify the liquid. The odourless powder can also be dissolved in cold water. Clarification generally takes 24–48 hours depending on conditions.

Product specifications

Type	Oenological gelatine for fining
Dosage	Usually 5–20 g per 100 L
Solution concentration	5–10%: 5–10 g per 100 mL water
Clarification time	24–48 hours depending on conditions
Composition	Powdered oenological gelatine
Product number	122067

How to use

01 Prepare the solution

Dissolve the measured quantity in water and mix carefully.

02 Add

Stir the gelatine solution into wine or must, allow it to clarify and rack the clear liquid off the sediment.

Storage and safe use

Store in a cool, dry place. Follow the current instructions, dosage and safety information on the packaging. Keep out of reach of children. Check the best-before date and batch number on the pack.

Product details and enquiries: brewa.eu/en/contact