



CLARIL HM

SELECTIVE REMOVAL OF METALS AND CATECHINS

COMPOSITION

Co-polymers of vinylimidazole and vinylpyrrolidone, preparation of chitosan produced from *Aspergillus niger* and organic acids (E300 L-ascorbic acid, E270 L(+) lactic acid).

GENERAL FEATURES

White to creamy powder with a mild odor.

CLARIL HM is a fining agent that benefits from its components capability of removing the main compounds involved in wine oxidation: copper, iron, aluminium, hydroxycinnamic acids and low molecular weight catechins

APPLICATIONS

- *Production of more intense and stable aroma:* copper and iron catalyse the reactions that cause the oxidation of aromatic compounds. By selectively eliminating these heavy metals, CLARIL HM prevents the destruction of primary and secondary aromas. This allows the production of wine with a more intense, persistent and stable aroma.
- *Prevention of browning:* CLARIL HM adsorbs phenolic compounds such as 3,4-dihydroxycinnamic acid derivatives, that are the starting point of the browning process and allows to obtain a fresher colour.
- *Prevention of pinking;* by eliminating catalysers of oxidation such as iron and copper and by reducing the polyphenolic content of wine.
- *Prevention of hazes:* a high content of copper, iron, and aluminium cause haze appearance. CLARIL HM selectively removes these metals and prevents haze.

DOSAGE

30 – 50 g/hL

Maximum legal dosage in the EU: 75 g/hL

Preliminary laboratory trials are recommended to determine the correct dosage, in particular when treating wines. Iron and copper should not be completely removed, as traces of these elements (0.05 to 0.1 mg/L for copper and 2 to 3 mg/L for iron) are important for the oxidoreductive potential of wine.

INSTRUCTIONS FOR USE

Rehydrate one part of CLARIL HM in 20 parts of water or wine. The suspension is prepared by repeated stirring. After it has been allowed to swell for at least 60 minutes at 18-20°C (65-68 °F), it can be added directly to the tank. The product is insoluble and acts by contact. Keep it in suspension for at least 1 hour knowing that longer the time, better the effectiveness. CLARIL HM must be removed from the wine by filtration within 2 days in accordance with Regulation (EU) N.175/2015.

PACKAGING AND STORAGE CONDITIONS

2.5 kg - 20 kg

Sealed package: keep in a cool, dry, well-ventilated area.

Open package: carefully reseal and keep it as above indicated.

Product made of raw materials that are approved for winemaking, in accordance with:

Reg. (CE) N. 606/2009

Reg. (EU) N. 1576/2015

Product made from raw materials that conform to the characteristics required by the:
Codex Oenologique International