



# NEOCLAR AF

## **BROAD SPECTRUM FINING AGENT *ALLERGEN FREE***

### COMPOSITION

Bentonite powder, gelatine powder, activated carbon.

### GENERAL FEATURES

Appearance: homogeneous grey powder, odourless.

NEOCLAR AF is a complete product whose ingredients act in synergy to obtain a broad spectrum effect on undesirable polyphenols and proteins.

### APPLICATIONS

Thanks to its balanced composition, NEOCLAR AF can be used to treat white and red wines, as well as white and rosé musts.

NEOCLAR AF ensures fast and thorough clarification, and minimal amounts of lees.

The combination of several organic clarifiers improves the organoleptic features of the wine while the bentonite ensures the proper protein stability.

In red wine and rosé must, NEOCLAR AF improves chemical-physical stability, without affecting colour. It also facilitates wine filtration.

NEOCLAR AF is lacking in allergic compounds and is not required to be listed on the label.

### DOSAGE

Cleared wines: 40 - 70 g/100L (3.3 – 5.8 lb/1000 gal)

Rough wines: 80 - 120 g/100L (6.6 – 9.9 lb/1000 gal)

Must: 100 - 150 g/100L (8.3 – 12.6 lb/1000 gal)

### INSTRUCTIONS FOR USE

Dissolve one part of NEOCLAR AF into 10 parts water, stirring continuously to avoid lumps. Add the resulting solution to the juice/wine during a pumping over, using a venture tube or dosing pump. For best results, the product should be added to at least half the mass to be treated.

### PACKAGING AND STORAGE

25 kg sack

Sealed package: keep the product in a fresh, dry, well-ventilated area.

Opened package: carefully reseal the package and keep it as above indicated.

Product made by raw material that is in compliance with the following specifications:

Codex Œnologique International

Product approved for winemaking, in accordance with:

Reg. (CE) N. 606/2009