



Fining agents

CLARIL QY

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ALLERGEN-FREE, VEGAN FINING AGENT FOR RED WINES

COMPOSITION

Yeast derivative, chitosan-based preparation obtained from *Aspergillus niger* and organic acids (E330 citric acid, E300 L-ascorbic acid, E270 L(+) lactic acid).

GENERAL FEATURES

Aspect: Beige powder

CLARIL QY is a complex fining agent that responds to the current market trend of avoiding use of potential allergens and ingredients of animal origin.

Some proteins released by *Saccharomyces cerevisiae* have good fining capacity and can reduce astringency and improve sensory characteristics. Chitosan also improves fining.

CLARIL QY contains no allergenic compounds and therefore does not need to be mentioned on wine labels. Furthermore the absence of ingredients of animal origin makes it suitable for the production of wines for vegetarian and vegan consumers.

APPLICATIONS

Wine fining, particularly for red wine fining.

- *Young red wines*: reduces astringency, bitterness and eliminates unstable color components.
- *Aged red wine*: improves clarity, reduces dryness and bitterness, and improves sweetness sensations.

DOSAGE

5-40 g/hL

INSTRUCTIONS FOR USE

Dissolve CLARIL QY in 10 parts water or wine at 15-20°C (59-68°F), stirring continuously to avoid clumps. Add to volume to be treated using a dosing pump or Venturi tube during a pump-over. Maintain in suspension for at least 30 minutes to make sure that the product comes into contact with entire volume to be treated. After 48 hours of contact, it is possible to rack and/or filter the wine.

PACKAGING AND STORAGE CONDITIONS

1 Kg
10 Kg

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

Open package: carefully reseal and store as indicated above.

Product made of raw materials that are approved for winemaking, in accordance with:
Reg. (CE) N. 606/2009

Product made from raw materials that conform to the characteristics required by the:
Codex Œnologique International
Product approved for winemaking by the TTB.