



FINING AGENTS
CHIARIFICANTI

CLARIL OX

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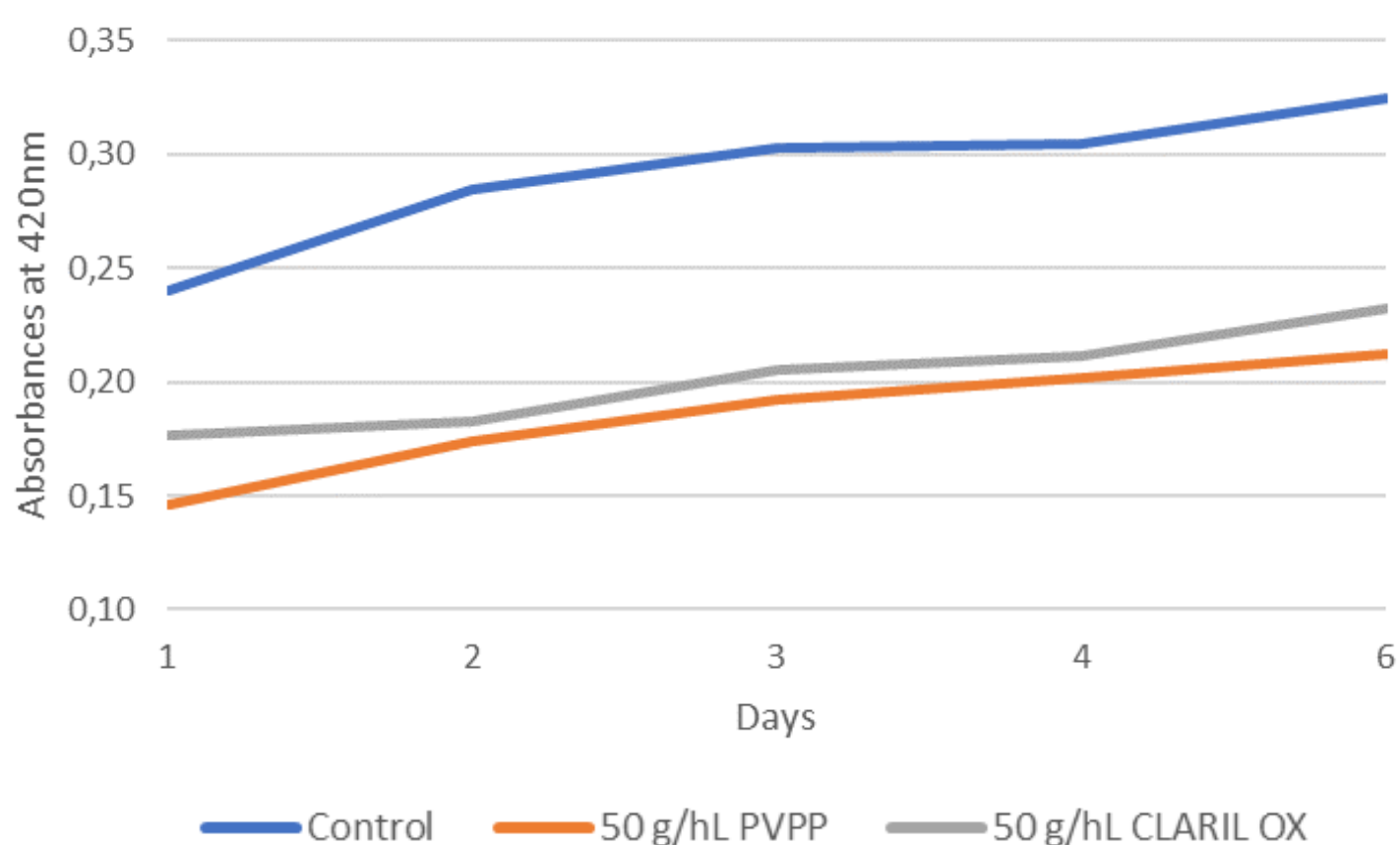
STOP FIGHTING OXIDATION

CLARIL OX is a selective fining agent based on plant-proteins, bentonite and chitosan to effectively reduce the potential risk of oxidation in white, rosé and sparkling base wines.

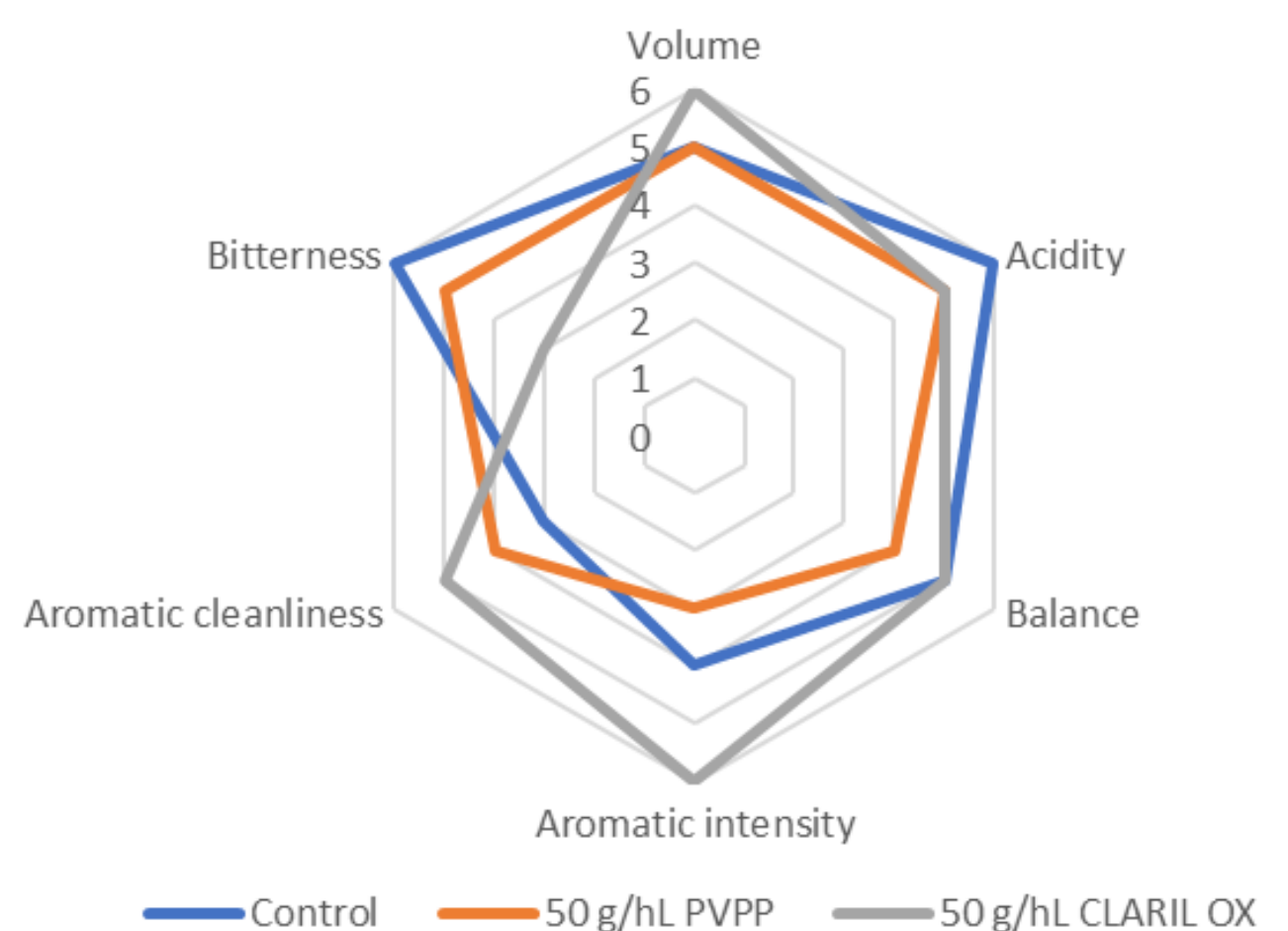
BENEFITS

- **Antioxidant protection:**
- **Prevent color oxidation (browning, atypical ageing, pinking).**
- **Avoid loss of aromatic intensity and complexity.**
- **Fast and efficient juice clarification.**
- **Increase shelf life and overall quality of the wine.**
- **Improve wine protein stability.**
- **Suitable for organic production as not contain microplastic (PVPP)**

PREVENT COLOR OXIDATION OVER TIME



SENSORY IMPACT



enartis

Inspiring innovation.

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