

CLARIL OX

STOP FIGHTING OXIDATION

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

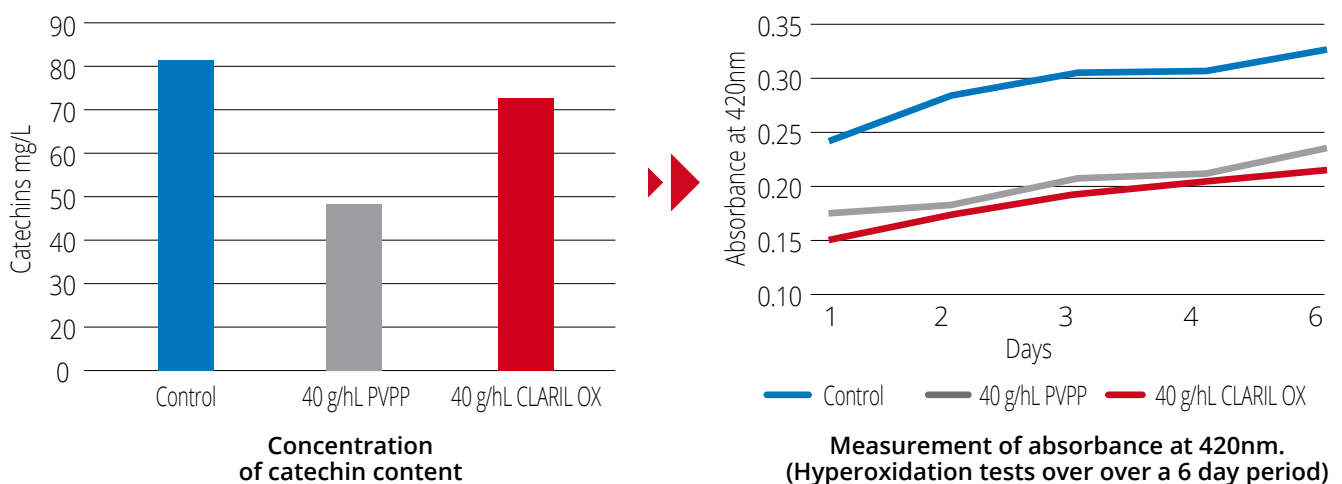
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BENEFITS

- Antioxidant protection:
 - ▶ Prevent color oxidation
 - ▶ Avoid loss of aromatic intensity and complexity
- Increase shelf life and overall quality of wine
- Organic alternative to PVPP allowed in organic wine production
- Easy-to-use in the winery
- Improve protein stability

CATECHINS ARE NOT THE ONLY POLYPHENOLS RESPONSIBLE FOR OXIDATION

Moscato wine treated with PVPP and CLARIL OX.



CLARIL OX SELECTIVELY REMOVES COMPOUNDS THAT CAUSE BROWNING IN MUST

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Inspiring innovation.