Achieve your goals with the CLARIL range

Enhance the authenticity of your wine through selective fining

Every wine is unique, and every production step demands precision and reliability. CLARIL offers the most comprehensive range of solutions to guarantee clarity, stability, and respect for the sensory profile, whatever challenge the winemaker faces.

WHAT ARE THE ADVANTAGES OF SELECTIVE FINING?

Selective fining is the guiding principle behind the CLARIL range.
It relies on targeted, simple actions to achieve specific objectives.

Selective fining agents, in addition to ensuring clarity and stability, act only on wine compounds that may cause instability, while preserving those that contribute to structure and aromatic freshness.

With the CLARIL range, fining becomes a precision tool capable of enhancing quality without compromise.

SENSORY IMPROVEMENT

OFF-FLAVOR REMOVAL

REDUCTION OF OXIDIZABLE COMPOUNDS

PROTEIN STABILIZATION

PREVENTING AND TREATING OXIDATION

CLARIL OX is a precision fining agent developed to prevent and significantly reduce oxidizable compounds in white and rosé musts.
As a natural alternative to PVPP, it acts with exceptional selectivity, targeting flavanols, phenolic acids, and anthocyanidins responsible for browning and pinking.
Its use during fermentation extends shelf life while preserving color, freshness, and aromatic complexity.

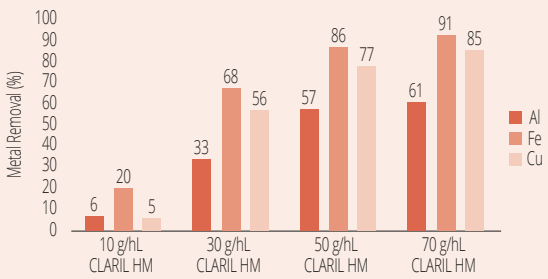
	Control	PVPP	CLARIL OX
			
Catechins mg/L	23,8	2,7	10,7
IPT	13,1	10,5	9
Pinking Tendency	Sensitive	Not Sensitive	Not Sensitive

PROTEIN STABILITY

CLARIL AF is formulated for white and rosé wines where brilliance and aromatic purity are essential. When used on must, it removes unstable proteins, with optimal results during alcoholic fermentation. In wine, it eliminates oxidized polyphenols, prevents unwanted color changes, and improves overall stability.

METAL CONCENTRATION REDUCTION

CLARIL HM provides antioxidant protection by removing metals that drive oxidation reactions, such as copper (Cu) and iron (Fe).
By eliminating hydroxycinnamic acids and low-molecular-weight catechins, it helps extend wine longevity and preserve quality.



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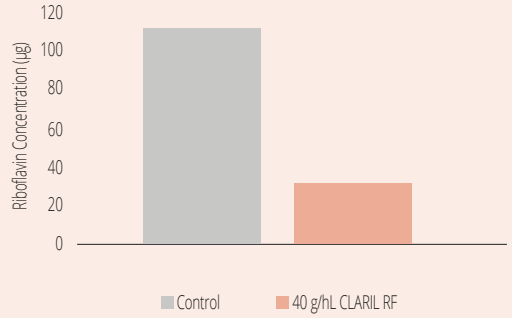
"*LIGHT-STRUCK*" DEFECT REMOVAL

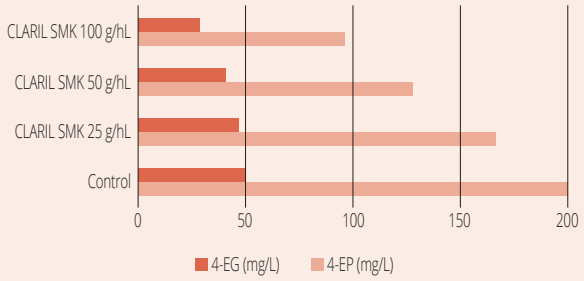
CLARIL RF targets riboflavin, a photosensitive compound responsible for the defect known as "*light-struck*" in wine. Its highly selective action reduces riboflavin without impacting the wine's sensory profile. By preserving freshness and aromatic complexity, CLARIL RF is particularly suited for sparkling wines produced using the Charmat method, where maintaining quality and typicity is essential.



The control wine showed "*light-struck*" off-flavors after 24 hours in the dark, while the sample treated with CLARIL RF remained clean and fresh on the nose.

AROMATIC CLEANLINESS AND "*SMOKE-TAINT*" CORRECTION

CLARIL SMK was specifically developed to eliminate smoke-related aromatic defects and other undesirable notes in wine. It restores aromatic cleanliness and fruitiness while preserving freshness and character, with minimal impact on color and polyphenols, even at high dosages.
In addition to reducing *smoke taint*, CLARIL SMK is highly effective in removing reductive aromas and other off-flavors, including volatile phenols, eucalyptol, and moldy notes.



Removal of smoke taint-related volatile phenols 4-ethylguaiacol (4-EG) and 4-ethylphenol (4-EP).

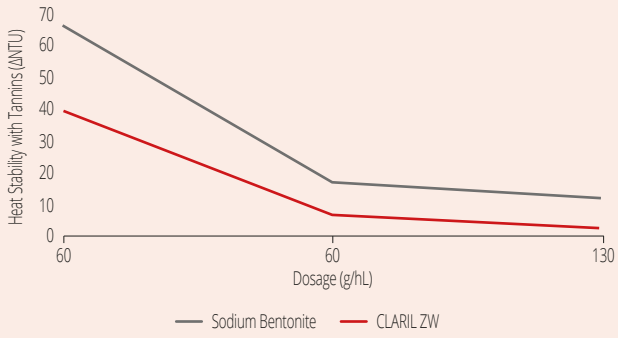
COLOR STABILITY

CLARIL QY, designed for red wines, significantly reduces unstable color while preserving intensity. Its formulation, enriched with inactive yeast, helps reduce astringency and dryness, ensuring balance and structure on the palate.

PREPARING WINE FOR TARTARIC STABILIZATION

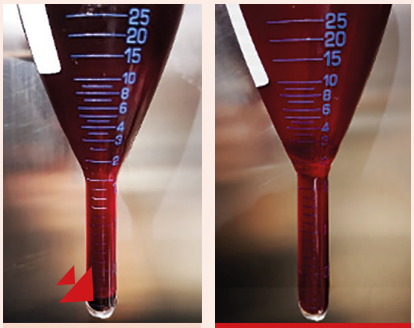
For the final stabilization phase, two reliable allies stand out: **CLARIL ZW** and **CLARIL ZR**.

CLARIL ZW delivers rapid fining with a strong deproteinizing effect, reducing the amount of bentonite required in the final stabilization step.



Protein instability reduction comparing CLARIL ZW and sodium bentonite.

CLARIL ZR reduces astringency, dryness, and color instability in red wines, while improving aromatic cleanliness in white and rosé wines. It also optimizes filterability and colloidal stability.



20 g/hL Bentonite

20 g/hL CLARIL ZR

enartis
Inspiring innovation.