

# VINIGEL CRISTAL

Fining agent designed to enhance balance and structure

## CHARACTERISTICS

**Vinigel CRISTAL** is a purified, low-hydrolyzed, collagen-derived liquid gelatin. It is a powerful fining agent and effectively balances the wine's polyphenolic structure whilst preserving its other structural characteristics. The treated wine's ageing potential and aromatic properties remain unaltered.

Easy-to-use liquid format. Low-hydrolyzed to prevent over-fining.

## APPLICATIONS

Fining of structured high-polyphenol-content red wines, vintage red wines and white and rosé wines.

Ideal for use in premium wines, in which it is essential to conserve varietal expression during fining.

Suitable for use in must flotation.

## SENSORY PROPERTIES

**Vinigel CRISTAL** preserves the wine's aromatic expression and tannic structure.

## COMPOSITION

Porcine protein in aqueous solution. High molecular mass.

Allergen: Contains sulphites.

## DOSAGE

Must/Wine	50-250 ml/hl
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*Caution: It is recommended to perform laboratory tests before application to determine optimal dosage, as this may vary widely according to each wine's individual characteristics.*

## INSTRUCTIONS FOR USE

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1.This product may be applied directly to the must or wine to be treated. To aid thorough mixing, dilute the product in 2–4 times its volume.

2.Add the solution to the total volume, preferably with a metering pump. Mix thoroughly.

### Precautions for use:

**Vinigel CRISTAL** should be used in white and rosé wines in combination with silica sol (**Silisol**) or high-quality bentonite (**Maxibent**). First add the **Vinigel CRISTAL** to the wine and then leave to act for at least 4 hours before adding the silica sol or bentonite.

## PHYSICAL APPEARANCE

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Slightly viscous transparent liquid.

## PACKAGING

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5 and 22-kg packs, and 1000-kg containers.

## PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

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Dry residue [% (w/w)]	> 8,5
SO <sub>2</sub> [mg/kg]	2000-4000
pH	4,5 – 5,5
Density [g/cm <sup>3</sup> ]	1,02 – 1,05
Turbidity [NTU]	< 80
Total count [CFU/g] <10 <sup>2</sup>	< 10 <sup>4</sup>
Yeasts and moulds [CFU/g]	< 10 <sup>3</sup>
<i>E. coli</i> [UFC /g]	Absent
<i>Salmonella</i> [UFC /25g]	Absent
<i>S. aureus</i> [UFC /25g]	Absent

## STORAGE

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Store in the original packaging in a cool, dry and odour-free place.

Use the product as soon as possible after opening.

The product may coagulate at temperatures below 12 °C. If this happens, heat it gently until it returns to its initial liquid state.

Best before: 2 years from packaging.

### RGSEAA: 31.00391/CR

*This product complies with the International Oenological Codex and EC Regulation No 606/2009.*