

Product Description

Vinpur Special® is characterized by and renowned for the gentle and selective fining effect of milk casein. Vinpur Special® was developed by a special process, thus creating a macro-porous, easy to wet and highly efficient milk casein compound which does not lead to a change in the usual parameters of wine analysis, but which brings about a significant improvement of sensory aspects, as for instance colour, clarity, smell and taste. These positive changes provide your wine with an optimal character and optimal brilliance.

Aim of Treatment

The new technologies in wine-making, as for instance grape harvesters, use of screw presses, wine presses etc., are increasingly liberating tannins which are hardly removable from the finished wine and which have, in case of a longer lasting storage in the bottle, an increasingly negative sensory effect. Tannin-containing wines are more and more rejected by consumers. Vinpur Special® eliminates such wine disorders. Vinpur Special® provides for a high degree of hygienic safety because it can be added directly by interspersing without preparing a slurry first.

Product and Effect

Vinpur Special® does not require additional filter aids. During filtration almost no pressure increase is generated. After settling, an excellent filtrability results. Clean filtrates are obtained.

Performance of Vinpur Special®

- No negative effect on extract and on aroma
- Adsorption of substances which cause acescence (resulting from grapes infected by sour rot, noble rot, or from frost-exposed grapes), provided that statutory limit values for volatile acid are not exceeded
- Adsorption of substances which cause an increased SO₂ demand
- Advantageous due to only very limited adsorption of red wine colouring matter
- Adsorbs tannin substances which have a negative sensory effect

Dosage and Application

The recommended application should primarily be carried through in case of a need for harmonization in wine, above all to give it final roundness before bottling. 5-60 g/100 L dependent on pretests and aim of treatment. If necessary, a higher dosage can be employed without the risk of overfining. Wines should be treated after racking. Add the amount of Vinpur Special® which has been determined by pretests directly to the vessel under constant stirring. It is not necessary to prepare a slurry first. Stir intensively for 20-30 minutes so that Vinpur Special® is thoroughly distributed. Allow to settle for 2-3 hours. Stir again intensively for 20-30 minutes. Let deposit overnight. The stabilizing fining should be carried through subsequent to the treatment with Vinpur Special®. Then the success of treatment can be observed immediately after filtration.

Storage

Store Vinpur Special® in a cool place and protect from foreign odours and humidity. Reseal opened packagings immediately.