

# EGG ALBUMIN POWDER

EGG ALBUMIN POWDER is a fining agent which is particularly adapted for reducing and harmonising excess polyphenolic fractions in red wines

## SPECIFICATIONS

EGG ALBUMIN POWDER is a high quality product derived from fresh albumin by pasteurisation, presented in powder spray-form. This formulation presents all the technical advantages of fresh egg white, which is used for treating high quality red wines suitable for cellaring.

## OENOLOGICAL APPLICATIONS

For red wines with a tannin structure that lacks balance and refinement at the finish, **EGG ALBUMIN POWDER** rounds-off and refines the structure, while preserving the wine aromatic character and specificity.

For young red wines or those ready for bottling, **EGG ALBUMIN POWDER** enables unstable tannins to be eliminated and facilitates polyphenolic stability.

**EGG ALBUMIN POWDER** is a clarification agent which contributes towards preparing wines for filtration.

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- Enzyme-treated red wines will be easier to clarify, particularly those from press fractions.

### DOSAGE

- Treatment dosages are previously specified by laboratory testing.

5 to 10 g/hL (4 g/hL of **EGG ALBUMIN POWDER** corresponds to 1 fresh egg white).

## IMPLEMENTATION

Dissolve **EGG ALBUMIN POWDER** in 10 times its weight in water (1 Kg / 10 litres of water). Never dissolve the preparation directly in the wine; this will provoke immediate flocculation with the tannins in the wine.

Mix vigorously using a whisk, avoiding foam formation and lumps.

It is essential to mix the product rapidly with the wine to obtain good dispersion. The use of an **OENODOSEUR** is recommended to ensure perfect homogenization into the wine to be treated.

## STORAGE

Store in a dry, cool place (<15°C) away from external odours, in original sealed packaging.  
Opened packages must be used rapidly.

## PACKAGING

1 kg bag, 10 kg box.

