

# GECOLL SUPRA

Liquid gelatin produced from a selection of exceptionally pure raw materials, exclusively of porcine origin

## SPECIFICATIONS

**GECOLL SUPRA** is characterised by a high and stable surface charge density depending on the pH.

**GECOLL SUPRA** is a fining agent intended for:

- Promoting the organoleptic potential of wines. **GECOLL SUPRA** eliminates the tannins which are responsible for aggressive or astringent characteristics, and restores roundness and suppleness in wine with no aromatic expression modification.
- Stabilising the colloidal state.
- Clarifying wines and musts, by eliminating haze particles.

## OENOLOGICAL APPLICATIONS

**GECOLL SUPRA** is recommended for treating:

- red wines of high cellaring potential, primeur red wines with highly reactive tannins.
- rosé wines (and dry or sweet white wines).

**GECOLL SUPRA** favours clarification of must during settling and contributes to softening of the final pressings.

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

Temperatures: there are no particular recommendations under normal wine preservation conditions. A low temperature favours fining agent sedimentation.

**GECOLL SUPRA** action is adapted to the pH of the wine.

For white wines, **GECOLL SUPRA** should be combined with **SILIGEL** or **MICROCOL**.

### DOSAGE

- Based on previous laboratory trials, the success of the fining depends on the preparation of the gelatin, its addition, the fining follow-up and « levée de colle » (racking).

Average dosage: 30 to 100 mL/hL.

## IMPLEMENTATION

It must be rapidly homogenised into the total wine volume. The gelatin must be added progressively during a pump-over, adding the product in small amounts at a time, to ensure correct dispersion into the wine mass. This addition must be accompanied by vigorous mixing; pumping over one third of the tank is generally sufficient.

It is recommended to use an **OENODOSEUR**.

For treatment in barrels, it is sometimes recommended to dilute **GECOLL SUPRA** in a small volume of water (250 mL/1000 mL of product). Depending on the types of wine treated and their haze level, the addition of **SILIGEL** or **MICROCOL** is recommended to optimize fining agent action (flocculation) and clarification (sedimentation, lees settling):

*Bentonite is generally added after the gelatin. SILIGEL and/or tannins are added before the gelatin.*



**LAFFORT**

*l'œnologie par nature*

## STORAGE

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Store in original sealed packaging. Store at room temperature (15-20°C).

Open packages must be used rapidly.

**GECOLL SUPRA**'s physical-chemical character leads to a risk of freezing when the temperature drops below 6-7°C. If this occurs, immerse the jerrican in hot water to restore liquid fluidity.

## PACKAGING

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1,05 kg canister – 15 x 1,05 kg box.

5,25 kg canister – 4 x 5,25 kg box.

21 kg jerrican.

125 kg barrel.

