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# POLYMUST AF®

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Preparation intended for curative oxidation treatment of musts and wines.

Non-allergenic

## SPECIFICATIONS

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POLYMUST AF® is an allergen-free preparation combining PVPP, bentonite and fish-derived fining agents intended for:

- Eliminating oxidisable and oxidised phenolic compounds (quinones).
- Protecting musts and their aromatic precursors in regard to oxidation phenomena.
- Eliminating bitterness in wines.
- Limiting free SO<sub>2</sub> binding agents.

## OENOLOGICAL APPLICATIONS

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- For musts from affected harvests (whites and rosés) and for oxidised wines or those sensitive to oxidation.
- For mechanical harvests, or for each time that the grapes are subjected to harsh mechanical action, especially during prefermentative phases.
- For harvests undergoing a long journey and/or which are subject to high temperatures.

Due to its preventive action on oxidisable polyphenols, and quinones formed by their oxidation, **POLYMUST AF®** significantly limits browning phenomena and stabilises the chromatic characteristics of white, red and rosé wines.

## PROTOCOL FOR USE

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### OENOLOGICAL CONDITIONS

Treatment can be implemented at each step of vinification on must and wine. The more highly clarified the product, the more efficient the treatment (enzymed-treated must or juice, racked wine etc...).

POLYMUST AF® does not cause over-fining, even at very high dosages. Sedimentation is fast, with a high level of compact lees settling.

### DOSAGE

- **Preventative treatment (prefermentative phase)**

White must mechanical harvesting: 20 - 80 g/hL.

White press juice: 50 - 100 g/hL.

- **Curative treatment**

On fermenting musts (white / rosé): 60 - 200 g/hL.

On white and rosé wines: 60 - 120 g/hL.

On red press wine: 30 - 60 g/hL

EEC Regulation: Maximum legal dose: 295 g/hL



**LAFFORT**

*l'œnologie par nature*

## IMPLEMENTATION

Dissolve POLYMUST AF® in 5 to 10 times its weight in water. We recommend leaving the solution to swell for 1 hour before usage. For must treatment, incorporate after juice extraction, before settling.

On wine we recommend maintaining agitation for 15 to 30 minutes to optimise the effect of the preparation.

The prepared POLYMUST AF® solution must be used within 12 hours.

## STORAGE

Store in a dry, cool (<15°C) place away from odours, in original, sealed packaging.

Opened packages must be used rapidly.

## PACKAGING

1 kg bag, 10 kg box.

10 kg bag.

