








FINING AGENTS

CLARIL ZR

Allergen free and vegan fining agent for clarification before tartaric stabilization with Zenith.

	<p>COMPOSITION Sodium activated bentonite, potato protein, chitosan.</p>
	<p>GENERAL CHARACTERISTICS Claril ZR is a new fining and protein stabilizing agent created to prepare red wines for tartaric stabilization with Zenith range, potassium polyaspartate liquid solutions.</p> <p>Its composition of plant protein boosted by chitosan and selected bentonite makes it very effective for:</p> <ul style="list-style-type: none"> ▪ improving clarity; ▪ removing colloids and unstable color compounds; ▪ improving balance; ▪ removing astringency, bitterness and dryness while respecting wine color; ▪ Improving aromatic freshness, reducing reductive aromas, removing mercaptans and disulfides; ▪ making wines with fresher color and longer shelf-life. <p>Claril ZR does not contain allergic compounds and is not required to be listed on the label. Additionally, the absence of products of animal origin allows it to be used in the production of wines destined for consumption by vegetarians and vegans.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Elimination of color compounds and other unstable substances that could react with colloids used before bottling for tartaric stabilization (potassium polyaspartate, metatartaric acid, CMC). ▪ Clarification of red wines, respecting their sensory balance and structure. ▪ Clarification of aged red wines.
	<p>DOSAGE 20 – 40 g/hL (1.7-3.4 lb/1,000 gal)</p> <p>Preliminary laboratory trials are recommended to determine the correct dosage and to avoid over-fining.</p>
	<p>INSTRUCTIONS FOR USE Rehydrate one part Claril ZR in 10 parts cold water, stirring continuously until a homogeneous suspension is obtained. Allow to rest for 3-6 hours. Add to wine while pumping over, preferably using a metering pump or Venturi tube. Best results are obtained by adding the product to at least half of the volume to be treated. The resulting solution cannot be stored and must be used immediately.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 2.5 kg, 10 kg</p> <p>Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above. Warning: product tends to absorb odors.</p>
	<p>COMPLIANCE The product is in compliance with the following specifications: Codex Œnologique International</p> <p>Product approved for winemaking in accordance with: Reg. (EU) 2019/934</p> <p>When used within the recommended dose rates it does not exceed the legal limits set forth by the TTB for any of the individual components of the blend.</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.