








FINING AGENTS

CLARIL ZW

Allergen free and vegan fining agent for clarification before tartrate stabilization with colloids.

	<p>COMPOSITION Sodium activated bentonite, plant protein, chitosan.</p>
	<p>GENERAL CHARACTERISTICS Claril ZW is a new fining and protein stabilizing agent created to prepare white and rosé wines for tartaric stabilization with colloids (potassium polyaspartate, CMC and metatartaric acid). Its composition of plant protein boosted by chitosan and sodium activated bentonite makes it very effective for:</p> <ul style="list-style-type: none"> ▪ removing proteins and unstable colloids; ▪ clarification; ▪ improving clarity and filterability; ▪ improving balance; ▪ preventing the light-struck defect and improving wine longevity. <p>Claril ZW 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 proteins and other unstable substances that could react with colloids used before bottling for tartaric stabilization (potassium polyaspartate, CMC and metatartaric acid). ▪ Clarification of white and rosé wines, respecting their sensory balance and structure. ▪ Prevention wine oxidation.
	<p>DOSAGE 20 – 80 g/hL (1.7-6.7 lb/1,000 gal) Preliminary laboratory trials are recommended to determine the correct dosage and to avoid over-fining.</p>
	<p>INSTRUCTIONS FOR USE Rehydrate one part Claril ZW in 20 parts cold water, stirring continuously until a homogeneous suspension is obtained. Allow to rest for 10-12 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 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 Product approved for winemaking in accordance with: Reg. (EU) 2019/934 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.