

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.

