

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

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

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.

