



Vines to Vintages Inc.

For All Your Winemaking Needs



905.562.0142

Fining Agents & Additions

Product	Description	Weight	Price CA\$
Activated Carbon	For treatment of oxidized wine and decolouring.	200 g 500 g 1 kg	3.25 7.75 15.00
Agrilact (casein and bentonite)	Prevents oxidation of white juice and eliminates bitterness and grassy taste. Preferred usage is during must stage but can be used in wine.	1 kg 25 kg	28.00 * 350.00
Bioarom (for rosé and white wine)	For use in organic winemaking. Enables the aromatic potential of the wine to be efficiently protected and to significantly delay the appearance of oxidized notes.	20 g 1 kg	4.00 49.00
Biolees (for red wine)	For use in organic winemaking. Alternative to egg albumin. Removes bitterness and astringency and increases smoothness and roundness.	100 g 1 kg	10.00 54.00
Biolees MP	Instantly smoothes palate and decreases perception of acidity. Can be added during ageing or before bottling.	100 g 1 kg	* 10.00 * 54.00
Casei Plus (casein) (for rosé and white must and wine)	Treats oxidation and maderization. Contributes to colour refreshment.	100 g 1 kg 5 kg	5.50 23.00 107.50
Celstab	Inhibition of potassium bitartrate crystal development in white wines.	1 kg	12.00
Erelete	Colouring agent extracted from red grape skins.	20 g 1 kg	5.00 165.00
Exberry Grape Skin Extract	Natural food colour extracted from red grape skins.	118 ml 473 ml	7.50 30.00

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Product	Description	Weight	Price CA\$
Gecoll Supra (liquid gelatin)	For clarification of must. Softens hard pressed wines. Recommended for rosé and red wine.	30 ml 1 kg	4.00 16.00
Gelarom (liquid gelatin)	Restores aroma and fruitiness. Also used for clarification.	30 ml 1 kg	4.00 18.00
Gelatin Extra No. 1	Eliminates undesired phenolics and improves ageing potential	1 kg	25.00
Ichtyocolle (Isinglass)	Fish based. Restores clarity and brilliant. Eliminates bitterness while preserving aromatics.	500 g	67.50
Kieselcol		473 ml	12.00
Lysozym	Delays malolactic fermentation.	50 g 1 kg	25.00 230.00
Mannostab	Inhibition of potassium bitartrate crystal development in red wines and Rosé. Comparable to cold stabilization. Presents a lasting action over time.	500 g	165.00
Microcol Alpha (sodium bentonite)	Clarifies and heat stabilizes. Promotes protein stability.	225 g 1 kg 5 kg 25 kg	1.50 3.50 17.50 87.50
Ovoclaryl (egg albumin powder)	Refines the structure of red wine, while preserving aromatics.	1 kg	28.00
Polyact (PVPP and casein)	Inhibits browning and pinking while diminishing bitterness. Prevents and treats oxidation. Preferred usage is during must stage but can be used in wine.	1 kg 10 kg	50.00 * 400.00

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Product	Description	Weight	Price CA\$
Polymust (PVPP, bentonite and fish derived fining agents)	Protects aromas in must and eliminates bitterness in wine. Preferred usage is during must stage but can be used in wine.	1 kg	27.00
Potassium Sorbate		50 g 1 kg	2.25 21.00
Siligel (white & rosé must and wines)	A settling agent that improves fining efficiency. Prevents over fining.	1 kg	6.00
Sparkolloid		100 g 1 kg	4.00 35.00
Stabivin SP – Gum Arabic	Stabilizes unstable colour mater, rounds out palate and contributes to softness and mouthfeel.	125 ml 1 kg	3.95 8.00
Surli Elevage	Increases aromatics and mouthfeel and reduces astringency and reductive odours.	10 g 100 g	* 4.00 * 35.00
Surli One	Increases aromatics and mouthfeel and reduces astringency and reductive odours.	10 g 100 g	* 3.00 * 25.00
Viniclac (PVPP and bentonite) (for white juice and wines)	Reduces and prevents maderization and pinking in white wine. Removes polyphenolics responsible for bitterness.	100 g 1 kg	7.25 40.00

* Special Order

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