



Erbslöh Mostgelatine CF

Liquid, casein-free product for early removal of harsh tannins in mash and juice

Product description

Erbslöh Mostgelatine CF is a liquid, casein-free product made from gelatine, isinglass and PVPP, for preventative mash and juice treatment. Erbslöh Mostgelatine CF reduces total polyphenols and improves sedimentation. Erbslöh Mostgelatine CF does not provoke the labelling of allergens. Especially during the busy autumn period, Erbslöh Mostgelatine CF facilitates the early stages of high-quality wine production. It also protects against subsequent deep colours. Erbslöh Mostgelatine CF is a useful product whenever increased tannin content is expected as a result of a higher level of mechanical damage to the harvest, extended mash maceration or other mash problems. The use of Erbslöh Mostgelatine CF can also reduce the tendency to atypical aging. In parallel with the flavour improvement, Erbslöh Mostgelatine CF also promotes clarification and formation of a compact sediment. Permitted according to regulations and directives. Laboratory tested for purity and quality.

Dosage

Intended purpose	Dosage
Prophylactic treatment	50 - 100 mL/100 kg mash or 100 L must
Very stressed grapes	100 - 200 mL/100 kg mash or 100 L must

Erbslöh Mostgelatine CF is added direct to the mash or juice without dilution. The product temperature during use should be at least 15 °C. Addition before settling is recommended. Erbslöh Mostgelatine CF settles down in juice after 2 - 6 hours, depending on the temperature and turbidity. Ensure the dosage is evenly distributed in the mash or juice after dosing.

Erbslöh Mostgelatine CF is mostly used in combination with Seporit PORE-TEC or MostRein® PORE-TEC. It can also be used with Granucol® GE in the event of botrytized grapes. The juice or mash must always be stirred between addition of the individual products. Please adhere to the sequence below:

Granucol® GE - Seporit PORE-TEC/MostRein® PORETEC - Erbslöh Mostgelatine CF.

These can be fermented with the juice. Better results are, however, achieved if the sediment is removed before fermentation.

Storage

Store at 20 °C and use soon after opening the container. Shake carefully before use. The container should be mixed using a stirrer before and during use to avoid sedimentation.