

Aleaclar QUICK

COMPOSITION

Bentonite, Fish Gelatin, and Vegetable Protein.

GENERAL CHARACTERISTICS

Appearance: homogeneous beige-colored powder.

ALEACLAR QUICK is an **ALLERGEN-FREE** complex clarifier, combining the positive properties of its components to implement clarification aimed at protein stability and taste enhancement.

APPLICATIONS

Due to its Bentonite content, **ALEACLAR QUICK** can be applied to musts and wines in order to decrease protein content and improve product stability.

Fish Gelatin allows the reduction of phenolic parts responsible for bitter and herbaceous hints, contributing to the organoleptic improvement of the treated wine.

Plant Proteins allow selective absorption of oxidized and oxidizable fractions, contributing to organoleptic improvement of the product.

The use of **ALEACLAR QUICK** on wines after alcoholic fermentation ensures selective cleaning of unstable wine components, removing phenolic fractions susceptible to oxidation during normal racking and wine processing.

ALEACLAR QUICK provides high sedimentation and lees compaction rates, ensuring lower wine losses and consequent economic savings.

RECOMMENDED DOSAGES

30-130 g/hl on wines and musts, depending on the desired action

To avoid overcollage phenomena and obtain optimal clarifications, it is recommended to carry out prior clarification trials in order to identify the optimal dosage.

MODE OF USE

Disperse **ALEACLAR QUICK** in cold water at a ratio of 1:10, homogenize thoroughly but slowly to reduce foaming. Allow to swell for 6-12 hours then add to the mass slowly and homogeneously.

PACKAGES AVAILABLE

Bag 1 kg 5 kg bag

STORAGE CONDITIONS

Unopened package: store in a cool (temperature below 25°C), dry and ventilated place.

Open package: close tightly and store as indicated above.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex

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