



Aleagel ALG

COMPOSITION

Vegetable gel based on potassium alginate from algae, tartaric acid, SO₂ 0.3%.

GENERAL CHARACTERISTICS

Appearance: clear or slightly opalescent gelatinous liquid with typical odor.

ALEAGEL ALG is a clarifier with weak positive electrostatic charge at typical wine pHs, with mild clarifying effect, but very active in removing odorous compounds interfering with full varietal aromatic expression.

APPLICATIONS

ALEAGEL ALG is useful as a mild clarifier with great effect at the aromatic level in reducing interfering aromas resulting in improved varietal and fermentation aroma components, particularly on white and sparkling wines.

ALEAGEL ALG is particularly effective in the removal of excessive vegetal characters on both white and red wines. Thus, it can be used in the treatment of wines that exhibit herbaceous, vegetal, green leaf, hay, etc. hints, whether these depend on poor grape maturity or accidental causes (poorly executed mechanical harvesting, excessive maceration, prolonged stabling on the lees).

In some cases, the use of **ALEAGEL ALG** can be complementary to that of specific products for the removal of volatile phenols (**Adsorbentol**) in the organoleptic reduction of brett character.

It is recommended to always carry out dosage tests in the laboratory.

RECOMMENDED DOSAGES

10 - 40 g/hL for aromatic clarification

20 - 60 g/hL for clarification of wines at the end of aging in wood

30 - 100 g/hL for the removal of vegetal excesses

50 - 150 g/hL for removal of off-flavours of microbiological origin

MODE OF USE

Disperse in wine at a ratio of 1:10 and add to the mass during a long pumping over.

ALEAGEL ALG acts over 1-3 days, and settles to the bottom forming a gelatinous sediment that is not very compact. Separate by decanting or filtration after 5-10 days. Longer contact times are not recommended.

Do not add to wine at the same time as other clarifiers. It is preferable to carry out classical clarification first if necessary and then the addition of **ALEAGEL ALG**. It is still possible to carry out a subsequent clarification with bentonite alone.

PACKAGES AVAILABLE

Bottle 1 kg 20 kg canister 5 kg canister

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

Contains allergens: SO₂

