Card No CHK05-EN

Review of the01/06/2024



# **Aleaclar PINK**

#### COMPOSITION

PVPP, potassium caseinate, silica gel.

#### **GENERAL CHARACTERISTICS**

Appearance: white-beige powder. ALEACLAR PINK is a complex clarifier that carries out a selective adsorption action toward the main substances responsible for phenolic instability. ALEACLAR PINK acts on the substances that inhibit yeasts, ensuring a regular and complete fermentation progress, such that the aromatic potential of wines is developed.

#### **APPLICATIONS**

In fermenting musts, treatment with ALEACLAR PINK allows, thanks to the contribution of cellulose, the removal of medium-chain fatty acids and their esters, which have been identified as potential inhibitors of fermentation. The casein fraction allows the complete removal of leucoanthocyanins and catechins, which are responsible for the golden-yellow coloration, improving the hue of white wines. PVPP exerts an adsorptive action toward leucoanthocyanins and catechins, which are responsible for yellow-gold coloration, improving the hue of treated wines. This makes it possible to reduce carbon doses, with obvious advantages on the aroma of the finished product. The use of ALEACLAR PINK 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 PINK provides high sedimentation and lees compaction rates, ensuring lower wine losses and consequent economic savings.

## **RECOMMENDED DOSAGES**

10 to 100 g/hl in fermenting musts 20 to 200 g/hl on wines 200 g/hl of ALEACLAR PINK brings the maximum limit of PVPP allowed in the EC (80 g/hl)

## **MODE OF USE**

Dissolve in water at a ratio of 1:20, under continuous stirring, allowing to rehydrate for 2-3 hours; add directly to wine in a homogeneous manner. For maximum effectiveness, we recommend gradual and continuous introduction into the liquid to be treated by Venturi tube or dosing pump.

# **PACKAGES AVAILABLE**

Bag 1 kg 10 kg bag

### STORAGE CONDITIONS

Unopened package: store in a cool (temperature below  $25\,^{\circ}$ 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: MILK and its derivatives





Capitale sociale € 40.000,00 i.v.



The information given in this Technical Data Sheet corresponds to the current state of our knowledge and is subject to modification and supplementation without prior notice. The methods of use given do not relieve the user from the application and observance of safety and protection regulations. Adaptation to individual cases, as a consequence of the specific circumstances of each use, as well as possible misuse of the product, do not involve the responsibility of Alea Evolution S.R.L.