

EGG ALBUMIN

Protein fining agent

DESCRIPTION

Purest egg albumin obtained from freeze-drying fresh egg white.
Light straw-yellow microcrystals. Maximum 2-3% humidity.

COMPOSITION

Egg albumin.

APPLICATION

EGG ALBUMIN is the traditional egg white fining used in the treatment of great red wines. It is indicated for detannizing wines of particular finesse, or after barrel aging, when gustatory rounding is required.

Albumin combines with polyphenolic substances (bitter tannins) and unstable anthocyanic compounds, eliminating oxidized coloring matter that could subsequently precipitate in the bottle.

It rounds the structure without unbalancing it and fully respects the aromatic characteristics and typicity of wines.

INSTRUCTIONS FOR USE

- Dissolve albumin in 10 parts of lukewarm water, stir and proceed with treatment after solubilization.
- The use of a mixer is recommended to facilitate the operation, taking care to limit foam formation.
- Particular attention is also recommended when stirring the product to obtain good dispersion.
- Ensure good dispersion throughout the tank: incorporate during pump-over with a dosing pump or Venturi tube.

DOSAGE

Tannic red wines: 20-30 g/hl

Red wines to be touched up: 2-10 g/hl

White wines from fermentation or barrel aging: 5 to 12 g/hl.

PACKAGING

1 Kg packages

STORAGE

Closed package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free. The product maintains its characteristics intact for at least 24 months from the production date.

Open package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

HAZARDS

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and enological use, for professional use only.