



POLYMUST® PRESS

Preparation for fining musts and wines. Non-allergenic. Association of PVPP, vegetal protein (potato protein isolate) and bentonite.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in œnology. In accordance with the regulation (EC) n° 606/2009.

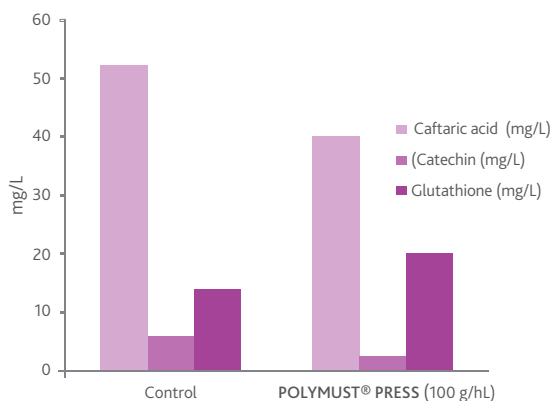
SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

Non-allergenic preparation combining PVPP, bentonite and vegetal protein (patatin, a potato protein isolate), intended for:

- Preventive treatment of oxidation in white and rosé juices (eliminates oxidizable and oxidized phenolic compounds, quinones maintaining glutathione content and limiting browning or «pinking» phenomena).
- Refining red press wines (reduces the microbial load, improves clarification, promotes lasting stabilization of coloring matter and softens astringency, greenness and metallic notes).

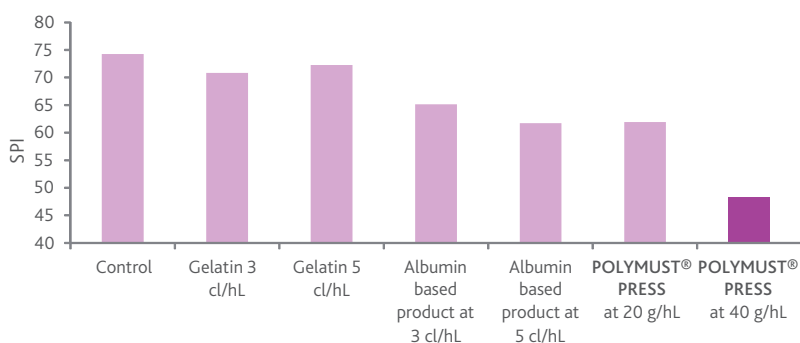
EXPERIMENTAL RESULTS

- Elimination of phenol acids and catechins in white and rosé wine musts:
- Clarification of a red wine press (Val de Loire 2011):



	Turbidity (NTU)
Control	134
Albumin 6 cl/hL	112
Gelatin (10 cl/hL)	94
POLYMUST® PRESS 30 g/hL	58

- Softening astringency on red press wines:



Trial conducted on a Pauillac grand cru classé press wine (2010). The SPI is expressed in percentage residue of saliva protein following interaction with the wine using electrophoresis. It characterises the level of astringency in the wines. A high value indicates pronounced astringency.



PHYSICAL CHARACTERISTICS

Aspect powder

Colour white

CHEMICAL ANALYSIS

Humidity < 12.5%

Nitrogen total \geq 5 %

Arsenic < 3 ppm

Iron < 420 ppm

Lead < 4,5 ppm

Mercury < 1 ppm

Cadmium < 1 ppm

Heavy metals < 10 ppm

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Treatment can be implemented at each stage of vinification both on must and wine. Treatment is more effective on more clarified wine such as must with enzyme addition or press wine with enzyme addition on exiting the press.
- **POLYMUST® PRESS** does not cause overfining, even at extremely high dosages. Fining time is fast (15 days) with good lees settling and leaving little deposit on tanks.

DOSAGE

- On white and rosé press wines: 40 - 100 g/hL.
- On red press wine: 15 - 50 g/hL

EU Regulation: Maximum legal dose: 300 g/hL

IMPLEMENTATION

Dissolve **POLYMUST® PRESS** in 5 to 10 times its weight in water. We recommend leaving the solution to swell for 1 hour before usage. For must treatment, incorporate after juice extraction, before settling.

On wine we recommend maintaining agitation for 15 to 30 minutes to optimise the effect of the preparation.

The prepared **POLYMUST® PRESS** solution must be used within 12 hours.

STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Opened bags: use rapidly when opened bag.
- Optimal date of use: 3 years after packing date.

PACKAGING

1 kg bag, 10 kg box.
10 kg bag.

