

## POLYPRESSE AF

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**A PVPP, gluten free plant protein, bentonite, gelatin and carbon based combination.**

**For oxidized rosé and white musts fining: removes oxidized polyphenols and astringency.**

### CHARACTERISTICS

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**POLYPRESSE AF** is suitable for rosé and white vinifications with musts that went through harsh manipulations during pre-fermentation steps or were exposed to significant amount of oxygen, such as pressed musts, substandard macerations, during transport or in the press, passage through screw or transfer pumps with a very small pipe, pomace that has been crumbled several times during pressing, high pressure while pressing... These treatments lead to highly oxidized musts.

These musts are rich in polyphenols and very sensitive to oxidation; their color develops poorly, they lose their freshness rapidly and have a harsh and astringent finish.

**POLYPRESSE AF** treats early must oxidation and softens astringent characters in the finish.

Musts treated with **POLYPRESSE AF** have more freshness. They are more inviting and fruity, heavy, oxidized and astringent characters disappeared.

In combination with PVPP, the selected enological carbon present in **POLYPRESSE AF** removes oxidized polyphenols. The treated must has a more delicate hue, with less yellow.

The fining agents present in **POLYPRESSE AF**, which is made with non allergenic plant proteins, remove the suspended carbon rapidly and promote lees compaction, thus limiting the loss of must.

The complex composition of **POLYPRESSE AF** allows to benefit from the qualities of enological carbon while limiting its impact on aromas.

**Polypresse AF**, like **Polypresse**, lessens the color intensity of wine and improves its hue.

### APPLICATION RATES

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In France and in the European Union, the utilization of enological products containing carbon is submitted to specific conditions. According to European regulations, **Polypresse AF** can only be used with musts and new wines that are still fermenting and have not been racked, as well as white wines. Follow applicable regulations and the specifications of appellation wines in France.

Maximum legal dosage of **POLYPRESSE AF**: 266 g / 100 L.

On musts: during pre-fermentation stage

- must of rosé or white grapes with a lot of grinding: 60 g / 100 L to 120 g / 100 L
- must of rosé or white press wines: 60 g / 100 L to 160 g / 100 L

On highly oxidized wines or on astringent finish wines: 40 g / 100 L to 200 g / 100 L.

Traceability: the lot number on every **polyPRESSE AF** package allows tracing (origin of the product) and tracking (from product to consumer).

Safety-environment: handling of **polyPRESSE AF** does not constitute any hazard to the user.

## INSTRUCTIONS FOR USE

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Half an hour before utilization, disperse 1 kg of **POLYPRESSE AF** into 10 liters of cold water (never into must or wine). Use a rapid helix. The dissolution is quick and easy but partial (PVPP is insoluble).

Add to the entire amount of must to be treated using a metering pump or a DOSACOL (at the fining connection). Ensure proper homogenization.

Rack as soon as sedimentation occurs in order to carry out the fermentation with a clarified must and thus ensure that no suspended carbon is present during fermentation.

Use the liquid preparation of **POLYPRESSE AF** on the same day of its preparation. Homogenize the solution each time you use it.

## PACKAGING

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5 kg bag - Box of 3 x 5 kg,

10 kg bag.

## STORAGE

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Unopened original sealed packaging: store in a cool, dark, odourless and dry place.

Use up once opened.

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