EFFICOL

Selected bentonite – Specific protein fining agent

PROTEIN REMOVAL IN BASE WINES
PRESERVES THE FOAMING ABILITY OF SPARKLING WINES
WELL-COMPACTED LEES

CHARACTERISTICS

- EFFICOL is the best product to remove proteins in base wines used in the production of sparkling wines. The synergism between the various fining agents allows removing unstable proteins, without however reducing the foaming ability of these wines.

- The main objective of a bentonite fining is the removal of unstable proteins and the clarification of white and rosé wines.
  However, bentonite has the disadvantage of impairing the foaming ability of sparkling wines.

- **EFFICOL** results from research on the relationship between proteins and the foaming ability of sparkling wines (1).

- **EFFICOL** is a combination of enological bentonite, selected for its high protein removal capacity, with a specific protein fining agent, which allows preserving the foaming qualities of sparkling wines.

- In comparison with classical bentonite finings, **EFFICOL** offers several appealing advantages:
  - efficient removal of wine proteins
  - preservation of foaming properties
  - reduced lees volume
  - well compacted lees, visibly separated from the clarified wine
  - flocculation followed by rapid settling
  - increased clarifying power
  - rapid and easy preparation, no lump formation.

APPLICATION

- 20 g/hL to 100 g/hL, according to the protein instability of the base wine.
  (Bentotest or heat stability test recommended).

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PREPARATION

- Sprinkle **EFFICOL** on lukewarm water (1 kg of EFFICOL / 20 L)
- Stir vigorously to mix well. Allow to swell for several hours.

ADDITION

- Add during pumping-over with a dosing pump or a fining connection (DOSACOL).

PACKAGE SIZES

- 1 kg bag, box of 20 bags each.
- 5 kg bag, box of 5 bags each.
- 25 Kg bag

STORAGE

- Unopened packing, seal of origin, away from light, in a dry and odour free place.
- Opened packing : to be used rapidly

REFERENCES

(1) Vanrell Truyols Guillem, (2002), Etude de l'évolution des comportements moussants et de la fraction colloïdale des Cavas, effet des différents traitements. Thèse de doctorat, Faculté d'Œnologie de Tarragone (Espagne).