

OVOCLARYL

Fining agent particularly adapted for reducing and harmonising excess polyphenolic fractions in red wines.
Powdered hen's egg-white.

*Substance from hen egg presenting a potential allergenicity. The use of this product may cause an «allergen» labeling.
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.*

In accordance with the current EU regulation n° 2019/934.

SPECIFICATIONS

OVOCLARYL is a high quality product derived from fresh pasteurised albumin, presented in powder spray-form. This formulation presents all the technical advantages of fresh egg white, which is used for treating high quality red wines suitable for cellaring.

OENOLOGICAL APPLICATIONS

For red wines with a tannin structure that lacks balance and refinement at the finish, **OVOCLARYL** refines the structure, while preserving the wine aromatic character and specificity.

For young red wines or those ready for bottling, **OVOCLARYL** eliminates tannins and facilitates polyphenolic stability. **OVOCLARYL** contributes towards preparing wines for filtration.

PHYSICAL CHARACTERISTICS

Aspect fine powder Colour light yellow

CHEMICAL ANALYSIS

pH	6.7 ± 0.2	Heavy metals (ppm)	< 10
Humidity (%)	< 10	Lead (ppm)	< 5
Ashes (on a dry extract) (%)	< 6.5	Mercury (ppm)	< 1
Gum, Gelatin, Dextrin	none	Arsenic (ppm)	< 3
Total nitrogen (on a dry extract) (%)	> 12		



LAFFORT

L'œnologie par nature

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Enzyme-treated red wines will be easier to clarify, particularly those from press fractions.

DOSAGE

- Treatment dosages are previously specified by laboratory testing.
6 to 10 g/hL (4 g of **OVOCLARYL** corresponds to 1 fresh egg white).

IMPLEMENTATION

Dissolve **OVOCLARYL** in 10 times its weight in water (1 kg / 10 litres of water). Never dissolve the preparation directly in the wine; this will provoke immediate flocculation with the tannins in the wine.

Mix vigorously using a whisk, avoiding foam formation and lumps.

It is essential to mix the product rapidly with the wine to obtain good dispersion. The use of an **OENODOSEUR** is recommended to ensure perfect homogenization into the wine to be treated.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 3 years.
- Do not use opened packaging.

PACKAGING

1 kg bag, 10 kg box.