

GELOCOLLE

Red, White Rosé, Fruit, Cider

Reduces the risk of overfining or for improved settling

CHARACTERISTICS

Gelocolle is an aqueous solution of suspended silica commonly used in conjunction with gelatins, isinglass and other organic fining agents. It helps compact lees and reduces the risk of overfining. It is also useful for difficult to filter wines where it helps chelate proteins and other compounds. Bench trials with fining agents are highly recommended.

RECOMMENDED DOSAGE

White wine, rose, cider	200-1000 ppm	20-100 mL/hL	0.75-3.8 L/1000 gal
-------------------------	--------------	--------------	---------------------

Note: Use 1.0 mL of Gelocolle to 1.0 mL of gelatin.

DIRECTIONS FOR USE

Gelocolle should be added directly into the wine 1 hour after fining with organic fining agents. Mix thoroughly.

BENCH TRIAL PREPARATION

Match the bench trial recommendations for the protein based fining agent you are using.

Example: if you are using a 10% solution of Inocolle for your bench trial use a 10% solution of Gelocolle at equal addition levels.

Allow wine samples to settle for a minimum of 24 hours before viewing results.

PACKAGING and STORAGE

Dated expiration. Store in a dry, odor free and well-ventilated environment between 10-20°C (50-68°F). Gelocolle solidifies at temperatures of less than 0°C (32°F). This process is irreversible. Once opened use immediately.

This information is herein true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.