## **CHIARIFICANTI**



# ALBUCLAR® SPECIAL GRAIN

### HIGHLY DETANNING CLARIFYING AGENT



#### **COMPOSITION**

Highly purified and soluble micro-granulated egg albumin. It contains egg-based products.



#### **CHARACTERISTICS**

ALBUCLAR® SPECIAL GRAIN is obtained thanks to an innovative technique that preserves protein properties and then is effective when used in winemaking.

Water dispersion is generally difficult with egg albumins. ALBUCLAR® SPECIAL GRAIN is a micro-granulated product that allows instant solubilization and it is produced under controlled microbiological conditions.

Because of its high detanning capacity, egg albumin requires great quantities of phenolic substances to be flocculated. Theoretically, 1 gram of ALBUCLAR® SPECIAL GRAIN precipitates 2 grams of tannin. For this reason, its use in white wines it should be limited and made very carefully in order to avoid overfining.



## **APPLICATIONS**

ALBUCLAR® SPECIAL GRAIN is the ideal product that can easily and effectively replace the traditional Bordeaux treatment (5 egg-whites for each 225L barrique) of red wine with egg-whites.

ALBUCLAR $^{\otimes}$  SPECIAL GRAIN is particularly recommended for the clarification of red wines, above all in the last phases of fining.

ALBUCLAR® SPECIAL GRAIN reduces the tannic weave and oxidized taste.

ALBUCLAR® SPECIAL GRAIN can also be used to limit tannic weave in red new wine.

When using ALBUCLAR® SPECIAL GRAIN comply with the relative legal regulation in force.



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<b>ា</b> ក	DIRECTIONS FOR USE
<u> </u>	Dissolve ALBUCLAR® SPECIAL GRAIN in at least 7 doses of cold water. For better results, it is recommended to use water with 8g/L added sodium chloride.
	DOSAGE
	Note that one egg-white corresponds on average to 3.7g of ALBUCLAR® SPECIAL GRAIN. 5 to 15 g/hL for young red wines; 8 to 20 g/hL for high tannic wines; 1 to 5 g/hL for white and rosé wines after laboratory testing.
	PACKAGING
	500 g polylaminated bags and 20 kg bags.
	STORAGE
	Store the product in a cool and dry place. Close the bag properly after use.
	HAZARD
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Based on the current European regulations the product is classified: not hazardous.