

CLEAR GT R

POLYCOMPOUND CLARIFYING AGENT FOR RED MUSTS

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.

Allergen free.

Clear GT R is ideal for clarification of red musts. The careful choice of the raw materials and their optimal relationship within the formula makes Clear GT R a particularly effective clarifying agent.

A modern formula

The choice of components has always been uppermost in supplying an efficient clarifying product and, at the same time, a safe one from the consumer's point of view, both in relation to current legislation on allergens, as well as satisfying the demand for products that have not been genetically modified, and the absence of products in relation to the BSE.

Furthermore the product, Clear GT R, has privileged the choice of raw materials that are vegetable in origin and have carefully selected mineral and inorganic components. Therefore it does not have to be reported in the wine's labelling, as prescribed by the EC Directive 2007/68. As a final note, it also meets the demands of vegan nutrition.

Coordinated and effective action

The association between yeast hulls, pea protein and silica gel leads to removing astringency, vegetable scents and unstable polyphenols, without acting negatively on the colour, stabilising and enhancing the fruity flavour.

Must clarification is a fundamental point during the winemaking process and Clear GT R reduces both the direct and indirect clarification costs in a single treatment.

Respect for the product

From an organoleptic point of view, must clarification during fermentation is better than wine clarification, inasmuch as there is better integration with the matrix and a reduced impact on the removal of positive aromatic molecules.

Composition

Specific yeast hulls, pea protein and silica gel.

Characteristics

Appearance: powder

Colour: white-beige

Dosage

10-30 g/hl at the beginning of fermentation.

How to use

Dissolve Clear GT R in water (1:10 ratio).

After a short rest, add in a thin stream to the must to be treated during pump-over.

Storage

Store in a cool, dry place.

Once the package has been opened, it must be carefully re-closed and stored in a cool, dry place.

Pack sizes

Code 110270 - 10kg bags.



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