

# Ovoclar

## EGG ALBUMIN

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

Organic clarifying agent for the stabilisation of wines, made from egg albumin.

### Ideal for the clarification of red wines that are aged in wood

The reactivity of Ovoclar with tannin compounds, allows it to be used in the clarification of red wines, especially at the end of barrique ageing.

The action of Ovoclar is manifested by the elimination of the oxidised colouring material and with a marked decrease in tannic substances. The colour of red wines treated with Ovoclar is more stable, you can overcome the risks of precipitation in the bottle, and the same wines are also softer.

In nouveau red wines Ovoclar is invaluable for removing any excess tannin.

In white wines the use of Ovoclar is recommended for products that have undergone maceration or a long period of aging in wood.

Given that in order to flocculate albumin requires the simultaneous presence of tannins, its use, especially in white wines, must be preceded by a test in a laboratory, so as to avoid the risk of over-fining.

### A pure product for practical use

Ovoclar is made up exclusively of egg albumin, the high quality of the raw material protects the wine from unpleasant odours.

Finally Ovoclar is characterised by excellent solubility which facilitates its use.

### Composition

Egg albumin.

### Characteristics

Appearance: powder.

Colour: yellow.

### Dosage

5-10 g/hl in white wines.

10-25 g/hl in red wines.

### How to use

Dissolve Ovoclar in cold water by stirring (1:10).

Add to the wine in a thin stream blending it.

It is advisable to minimise the use of agitators in order to avoid the formation of persistent foam.

### Storage

In the original packaging shelf life is more than 2 years.

After opening the package, the product can be kept for a minimum of 6 months.

### Package sizes

Code 118102 - 1 kg bags

Code 118110 - 25 kg boxes

