

# PVPP

## VINIFICATION - CLARIFICATION

Maximum dose: 80 g/hL

### ➤ ŒNOLOGICAL APPLICATIONS

Insoluble polyvinylpolypyrrolidone is a reticulated N-vinyl-2-pyrrolidone polymer known more commonly as **PVPP**. Added to must or wine, **PVPP** eliminates certain phenol substances responsible for browning or organoleptic deviations in certain wines.

**PVPP** is insoluble. It fixes the substances responsible for the browning of wines and also fixes certain molecules that add bitterness to the taste of the must or wine.

**PVPP** is recommended :

- As a preventive : for white wines that may be stored in difficult conditions or for a long time.
- As a curative : for wines that are oxidised or taste bitter.

### ➤ INSTRUCTIONS FOR USE

It is essential to expand **PVPP** in 10 times its weight of water at least an hour before it is used.

Introduce **PVPP** as evenly as possible into the vat.

Maintain the product in suspension in the must or wine for at least 30 minutes.

- Use during fining :

The use of **PVPP** may be followed by fining (with INOCOLLE or CRISTALLINE).

Natural sedimentation is however possible.

- Use during filtering :

It is possible to eliminate **PVPP** by filtering it on pink earth.

**PVPP** can also be used during filtering by "alluvionnage", by increasing the doses by 20 to 40 % to counteract the reduced contact time (make sure you do not exceed the legal dose).

### ➤ DOSE RATE

- Usual dose: 20 to 70 g/hL

### ➤ PACKAGING AND STORAGE

- In 100 g, 1 kg, 5 kg and 20 kg bags
- 22,7 kg and 49,9 kg drums

Keep in dry premises, free from odours, at a temperature between 5 and 25 °C.