

EASY'UP

WINEMAKING - FINING

When using flotation on white and rose musts. Allergen-free, vegan-friendly flotation agent.

APPLICATIONS IN WINEMAKING

Flotation works by forming hydrophobic particles through the interaction of the solid particles in the must with the fining agent added to it. This process makes it possible to separate the solids from the liquid; microbubbles of gas (nitrogen or compressed air) attach to the solid particles as they rise up, making them less dense than the liquid and inducing them to float on the surface.

For this method to work effectively, the must has to be completely depectinized first using Flottoflash, at a dosage of 2-4ml/hl (see pectin-test protocol).

EASY'UP is a complete formulation containing charcoal, 100% vegetal pea protein and bentonite clay.

- Active charcoal performs a decolourant and adsorbent action in 'stained' or oxidized white wines.
- Pea protein helps clarify the must and reduce the amount of oxidized and oxidizable phenol compounds in white and rosé musts.
- Deproteinizing bentonite clay is an additive which enhances the clarification process and increases the compactness of the lees. It also eliminates any fine particles of charcoal suspended in the liquid.

As it's activated by an organic acid, **EASY'UP** has the advantage of being presented in a ready-to-use liquid formulation.

It also displays swift flocculation and sedimentation properties, very useful for flotation.

EASY'UP contains 0.5% tartaric acid. We recommend checking EU regulations on the use of tartaric acid in must for the relevant wine-growing region.

HOW TO USE

Add one part **EASY'UP** to at least two parts must in order to reduce its viscosity and make it easier to mix into the bulk of the liquid. This initial mixture can be added using a Venturi tube or a dosing pump hooked up to the flotation unit, agitating the must the whole time. Avoid over-agitating the must, as this could lead to oxidation. Remove the lees within a few hours of their settling completely.

Since some settling may occur in **EASY'UP** (it contains no suspension agent), it needs to be re-mixed before use. Use an agitator to obtain a homogeneous solution.

DOSAGE

- During flotation for white and rosé must: from 5 to 15 cl/hl

To establish the optimal dosage for your product, we recommend performing preliminary tests with a mini flotation unit.

PACKAGING AND STORAGE

- 1,100 kg

Store in a cool, well ventilated place away from strong odours and direct light, at a temperature between 5°C and 25°C. The product must be used within a month of opening. Reclose the container tightly after use.