

PVPP GRANULARE

WINEMAKING - CLARIFICATION

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms.
Does not contain allergens.

Oenological application

Insoluble polyvinylpyrrolidone is a crosslinked polymer of N-vinyl-2-pyrrolidone, more commonly known as PVPP. Added to the must or to the wine, PVPP GRANULARE allow you to remove certain phenolic substances responsible for browning or organoleptic deviations in certain wines. The PVPP GRANULARE is insoluble. They fix the substances responsible for browning of wines and also fix some molecules which impart bitterness to the must and wine.

PVPP GRANULARE is recommended:

- As a preventive: for white wines where there is a risk of long or problematic storage conditions.
- As a curative: for oxidized wines or wines with a bitter character.

Implementation

It is essential to swell the PVPP GRANULARE in 10 times their weight in water at least one hour before using them. Add the PVPP GRANULARE to the treatment tank as evenly as possible. Keep the product in suspension in the must or wine for at least 30 minutes.

- Use with fining: PVPP GRANULARE can be followed by fining. However, some natural sedimentation may occur.
- Use during filtration: It is possible to eliminate PVPP GRANULARE by filtering through pink diatomaceous earth.

PVPP GRANULARE can also be used during filtering with diatomaceous earth by increasing the doses by 20 to 40 % to counteract the reduced contact time (make sure you do not exceed the legal dose).

Dose

Usual dose: from 20 to 70 g/hL

Packaging

Cod. .140280 - 1 kg Packs

Cod. .140285 - 10 kg Packs