

VINOFINE ROUGE™

FINING OF WINES

Innovative complex formula as an alternative to animal fining agents for the clarification and refining of red wines.



↓ OENOLOGICAL APPLICATIONS

VINOFINE ROUGE™ is an innovative alternative to traditional animal fining agents (gelatin, albumin) composed of specific vegetable proteins. This is the result of IOC's research and was validated as part of a research project conducted by SudVinBio, IFV, IOC, co-financed by the Occitanie region, aimed at testing non-animal fining solutions for organic red wines. It was the subject of a rigorous selection process for raw materials and a multifactorial validation: time of addition, doses, scale of implementation and diversity of matrices.

This precise and successful work has made it possible to develop a viable vegan solution to the problems faced by many winemakers.

VINOFINE ROUGE™ improves the turbidity and filterability of wines, as well as the organoleptic characteristics by reducing astringent and vegetal finishes.

↓ CHARACTERISTICS

Composition:

- Vegetable proteins (potato and pea)
- Bentonite

VINOFINE ROUGE™ is compatible with **BIO, VEGAN** vinification and is guarantee allergen-free.

↓ IMPLEMENTATION

The timing of treatment with **VINOFINE ROUGE™** depends on the objective:

- Clarification objective, improving the filterability and stability of the wine
→ early fining, after alcoholic and malolactic fermentation of the wine.
- Sensory objective, refining the organoleptic characteristics of the wine
→ fining in the late phase, before bottling.

Dilute **VINOFINE ROUGE™** in 10 times its weight in water. Allow to set for 4 hours, then homogenize the preparation before incorporating it into the wine using a fining tool. Pump over to homogenize the product (about 1/3 of the volume of the tank). Remove after complete sedimentation of the product.

↓ DOSAGE

- Early fining: 8 to 15 g/hL
- Late fining: 2 to 8 g/hL

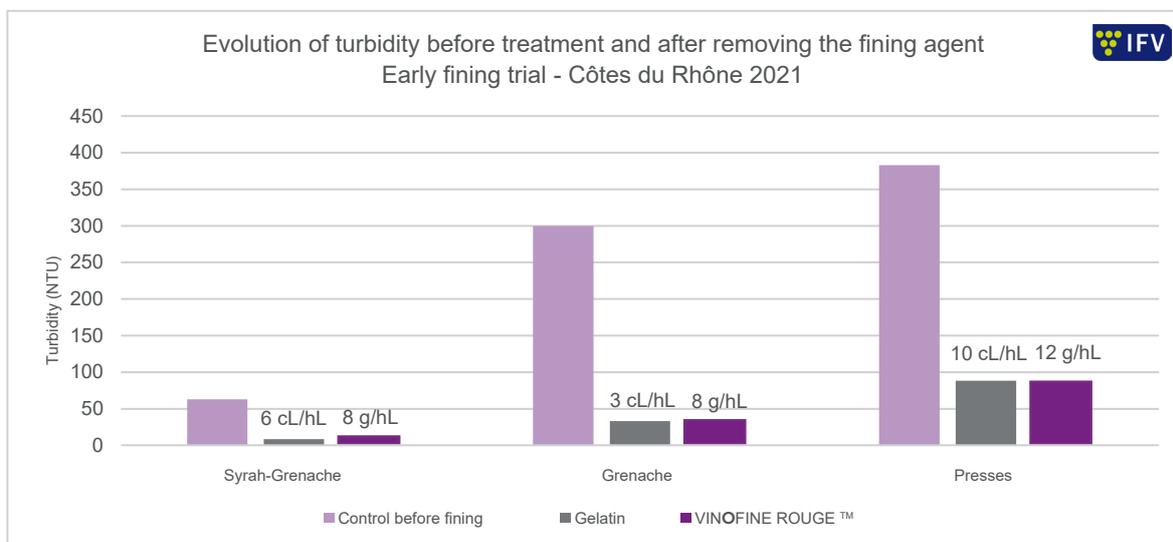
↓ PACKAGING AND CONSERVATION

- 1 kg, 15 kg

Store in a dry, odor-free place at a temperature between 5 and 25°C, protected from air and light. Once opened, the product must be used quickly. Once dissolved, the preparation must be used within one day.

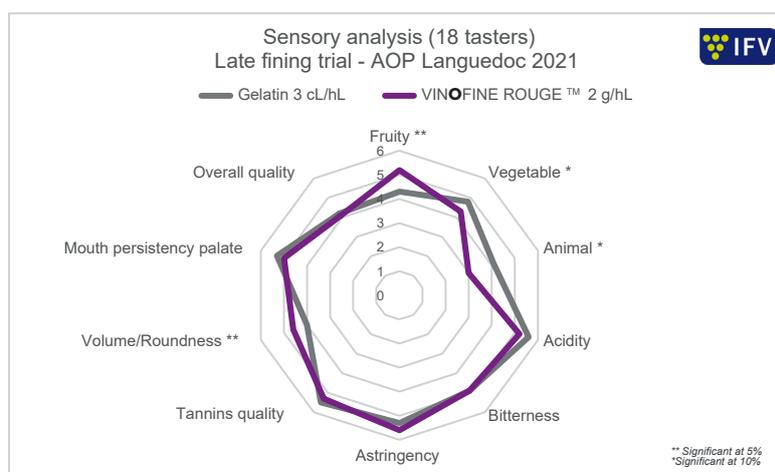
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Clarification of wine in the early phase



Used in early fining **VINOFINE ROUGE™** has a clarifying function: it reduces turbidity and improves the filterability of wines. It also ensures a better stability of the coloring agent thanks to the removal of polyphenols likely to precipitate it.

Refinement of organoleptic characteristics in the late phase



As a late treatment, **VINOFINE ROUGE™** improves the sensory quality of wines by reducing bitterness, astringency, and vegetal notes. The results show an efficiency comparable to gelatin.