

Vinpur-Special[®] **Casein-Based Fining Agent**

PRODUCT DESCRIPTION : *VINPUR-Special* is a one-body-compound made of casein and cellulose. It combines the proven excellent fining properties of casein with easy dispersion for white, red and blush wines.

VINPUR-Special is ready for use as is. There is no need to make up a solution or slurry, and there is no complicated mixing procedure.

INGREDIENTS : Cellulose, caseinate.

CHARACTERISTICS & PROPERTIES :

White-beige, non-hygroscopic powder that is easily dispersible in wine. It selectively adsorbs unwanted components in wine like phenols and substances which characterize faulty products or which give vinegary flavors. In a targeted fashion, it can soften rough tannins, remove unwanted aromas and aid in the clarification and stabilization of wines. It also removes brown, oxidized pigments without affecting desirable wine pigments: there is no noticeable loss off color.

pH 6.9

Bulk density 230±50g / l

DOSAGE FOR FINING TESTS :

The exact amount needed can be easily determined by running a test series in the lab. See the back of this sheet for recommended procedure.

APPLICATION :

VINPUR-Special is added directly to the wine while stirring. Total stirring time is about 20-30 minutes until foam appears on the surface. The fining effect is noticeable immediately after filtration.

PACKAGING :

Heavy paper bag with poly-liner, 10 kgs net.

STORAGE LIFE :

12 months minimum when stored in original closed package under dry conditions at room temperature.

Procedure for doing Fining Trials

- Because of the excellent wetting properties of *VINPUR-Special*, you have the ability to make very precise laboratory trials which will correspond exactly with the eventual dosage in the tank. There are several methods that have been used successfully in laboratories; the following is one of them.
- The normal dosage is between ½ to 4 lbs per thousand gallons.

In the Lab	In the Winery
6 mg per 100 ml or 18 mg per 300 ml equals	½ lb per 1000 gallons
12 mg per 100 ml or 36 mg per 300 ml equals	1 lb per 1000 gallons
24 mg per 100 ml or 72 mg per 300 ml equals	2 lbs per 1000 gallons
48 mg per 100 ml or 144 mg per 300 ml equals	4 lbs per 1000 gallons

- First a note of caution: always use *VINPUR-Special* in its dry form. Do not make up a laboratory solution or later, in the winery, a slurry. This product acts so quickly that unless it is applied to the wine directly, you will not get the complete effect.
 - 1) Pour 300 ml of wine into each of several flasks.
 - 2) Add different amounts of *VINPUR-Special* at the various ranges listed above.
 - 3) Shake the flask gently to prevent the powder from sticking to the sides.
 - 4) If possible using a blanket of CO₂, stir thoroughly for 3-4 minutes with a magnetic stirrer.
 - 5) To speed up the effects of settling, pour the wine into a narrow cylinder and wait a few minutes. If you want immediate results, you may pour the wine through a pre-rinsed paper filter but this can adversely affect the taste of your sample.

Some wineries have scales that will only measure to 1/10 of a gram. Because a lab solution is NOT recommended, one way to get the small amounts needed for the tests is to smooth out the powder and divide it visually into smaller portions. This is probably precise enough.

For more information call **Pickering Winery Supply at (415) 474-1588**