

PolyClar[®]

Product Description

Polyclar® V is a cross-linked, insoluble polyvinylpolypyrrolidone, particularly developed for the treatment of wine, to reduce phenolic substances and their oxidation products in the wine. Active ingredient: 100 % polyvinylpolypyrrolidone. Purity requirements comply with EU Regulation no. 3220/90. Highest adsorptive capacity through best preparation, selection and finest grain size distribution.

Permitted according to the laws and regulations currently in force. Purity and quality are proved by **Cross-linked** specialized laboratories.

Aim of Treatment

- selective adsorption of polyphenols, particularly anthocyanogens
- elimination of off-taste caused by tannic substances
- lightening of high-coloured, oxidized wines
- improvement of taste of oxidized over aged wines
- improvement of the freshness of base wines for the production of sparkling wines

polymer, insoluble in wine for the reduction of polyphenols (PVPP = polyvinyl polypyrrolidone)

Product and Effect

PVPP is an approved treatment agent. Polyclar[®] V is the result of an advanced and consequent development of PVPP. This product assures the largest possible adsorption surface due to its extremely fine grain size distribution. Thus phenolic substances are easily eliminated without affecting the structure of the wine. The oxidizability of the wine is strongly lowered, already by applying small amounts of Polyclar® V, which allows SO₂ levels to be reduced. Ageing of the wines is slowed down and they preserve their light colour and, above all, their freshness for a prolonged time. The unpleasant tasting, rough flavour components of wines caused by tannins released from seeds and stems from mechanically stressed and unripe grapes are removed. In the course of the treatment of high-coloured, oxidized wines, oxidized reaction products are eliminated, a fact that is also of interest with regard to base wines for the making of sparkling wine.

Dosage

The legally permitted dosage is limited to 80 g PVPP/100 L. For a normal preventive treatment 15-40 g/100 L wine or must/grape juice are sufficient. Already oxidized, aged wines, or wines rich in tannins, require approximately 30-70 g/100 L. For heavily oxidized wines, a dosage of up to 80 g/100 L can become necessary. In those cases in which the maximum admitted dosage of 80 g/100 L is not sufficient for the treatment of heavily oxidized and aged wines, an additional Granucol® BI or Kal-Casin Leicht löslich treatment can be recommended. Due to the complex manner polyphenol groups are present in the wine, the efficiency of Polyclar® V can be increased by a supplementary treatment with Gerbinol® neu and IsingClair-Hausenpaste or Gerbinol® Super. This means that low quantities of different tannin-adsorbing base substances lead to a more careful and mild harmonization of tannic substances.

Application

Polyclar[®] V can be applied in must and wine. Since large parts of tannins stick to the lees, application is best and in the most economic way made in the clarified and filtered wine. Should the treatment be combined with the clarification and stabilization of the wine, Polyclar® V is added approximately 2 hours before the dosage of the other treatment agents. Direct addition to the vessel is possible, yet the efficiency of Polyclar® V is higher when pre-swelling is carried through first. Therefore, it is recommended to prepare a pumpable 1:10 slurry in a portion of wine. Add with the aid of a proportionating pump and stir to keep in suspension. If Polyclar[®] V is used solely, the fining can be separated by filtration after one day. In case of wines damaged by oxidation, free SO₂ must be present in sufficient quantities. Due to the selective effect of Polyclar® V, treatment amounts equal the required precipitation of undesired rough and oxidized tannins. Pretests for treatment are recommended.

Protect from influences of odour and humidity. Reseal opened packagings tightly.

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