

CRISTALLINE PLUS

White, Rosé, Fruit

Isinglass clarification treatment

CHARACTERISTICS

Cristalline Plus is a blend of isinglass and citric acid stabilized with potassium metabisulfite. It has a high positive charge and can improve clarity and filterability even in very difficult wines (such as wines made with botrytised grapes). Cristalline Plus is not sensitive to cold temperatures and may be slow to complete settling.

RECOMMENDED DOSAGE*

15-30ppm	1.5-3 g/hL	0.12-0.25 lb/1000gal
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*Bench trials recommended.

DIRECTIONS FOR USE

Dissolve Cristalline Plus in 150 to 200 times its weight in cold/room temperature water (15-20°C/ 59-68 °F). Allow to swell for 3 hours. Add additional water if solution is too viscous. Add homogenized solution to wine taking care to mix well. Rack once lees are well settled.

BENCH TRIAL PREPARATION

Make a 0.5% solution by dissolving 1 gram Cristalline in about 180 mL DI water. When dissolved, bring volume up to 200 mL. Let the solution swell for 3 hours prior to adding to wine samples.

Bench trial recommendations (per 375 mL sample):

<u>Target Addition</u>	<u>lb/ 1000 gal</u>	<u>mL's of Lab dilution per 375 mL</u>
1.5 g/hL (15 ppm)	0.13	1.13
2.0 g/hL (20 ppm)	0.17	1.50
2.5g/hL (25 ppm)	0.21	1.89
3.0 g/hL (30 ppm)	0.25	2.25

PACKAGING and STORAGE

Dated expiration. Store in a dry odor-free environment below 25°C (77°F).

This information is herein true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

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