


# LAFFORT® FINING TOOLS FOR HARVEST

LAFFORT® fining tools offer a range of solutions for polishing juice and wine during harvest, from the curative approach at juice settling on whites and rosés, to post pressing treatments for young red wines.

PRODUCT	WINE TYPE	PRODUCT MATERIAL	APPLICATION	DOSAGE	PACKAGE SIZE
VEGECOLL®	White, red, rosé	Potato protein isolate	Gentle phenolic fining, improves clarity, excellent for flotation.	10 - 100 ppm	500 g (bags)
GELAROM®	White, red, rosé	Liquid gelatin solution	Reduces phenolic content and astringency, improves aromatic expression.	30 - 60 mL/hL	1 L 5 L 20 L (jugs)
GECOLL® SUPRA	White & red	Liquid gelatin solution	Reduces phenolic content and astringency, improves clarity & settling.	40 - 100 mL/hL	1 L 5 L 20 L (jugs)
VINICLAR®	White & rosé	PVPP	Reduces browning, pinking & bitterness.	50 - 800 ppm	1 kg (bags)
POLYLACT®	White & rosé	PVPP & casein	Reduces polyphenolics, browning, pinking & bitterness.	150 - 1000 ppm	1 kg 10 kg (bags)
POLYMUST® PRESS	White, red, rosé	PVPP, bentonite, potato protein isolate	Reduces oxidized characters, great for press fractions.	150 - 1000 ppm	1 kg (bags)
 POLYMUST® ROSÉ	White & rosé	PVPP & potato protein isolate	Reduces phenolic content, stabilizes hue by removing oxidizable polyphenols.	300 - 800 ppm	1 kg 10 kg (bags)
CASEI PLUS	White & rosé	Potassium caseinate	Reduces oxidized characters, increases clarification.	50 - 600 ppm	1 kg 5 kg (bags)
ARGILACT	White & rosé	Casein & bentonite	Reduces oxidized characters and bitterness. Reduces laccase activity.	400 - 1000 ppm	1 kg 25 kg (bags)
MICROCOL® ALPHA	White & rosé	Sodium bentonite	Removes heat sensitive proteins, excellent clarifying capacity, preserves aroma.	100 - 800 ppm	1 kg 5 kg 25 kg (bags)
MICROCOL® FT	White & rosé	Calcium/sodium bentonite	Removes heat sensitive proteins. Can be used during crossflow filtration.	300 - 800 ppm	15 kg (bags)

# JUICE FINING

Preserving aroma & improving age-ability of wine

In terms of juice handling, international winemaking practices vary significantly from country to country. In Europe, it is typical to treat the free-run and press fractions with a fining product. In the US wine industry, we often see people only treating the press fraction and not the free-run. Not sure how it happened, but fining treatments developed a bad reputation in the States. It's time to rebuild the reputation of fining agents and explain the benefits of juice fining on final wine quality.

**Phenolic compounds in white and rosé juice are of interest to winemakers for three main concerns:**

- ✓ They can contribute to a tactile coarseness in wine.
- ✓ They can be oxidized to produce browning and pinking.
- ✓ They can be metabolized by some organisms to produce volatile phenols (off flavors).

*The goal of juice fining is to remove these troublesome phenolic compounds before they produce negative characters in the wine.*

## JUICE FINING VS. WINE FINING

At juice stage, the aroma and flavor compounds from fermentation have not developed, therefore cannot be removed by the fining treatment. The juice is less susceptible to over fining, where fining treatments on wine can remove some aromatics, having a "stripping" effect on the wine.

At juice stage, higher levels of fining agents can be applied for phenolic removal without the worry of over fining. Doing a juice fining treatment will prevent potential oxidation and increase the wine aging capacity.



**Figure 1. A fining study conducted on a Sauvignon Blanc, oxidized juice. Looking at fining on juice verses wine.**

Wine 1 – Control - No fining treatment.

Wine 2 – Fining after fermentation - **POLYMUST® PRESS** 300 ppm.

Wine 3 – Fining before fermentation - **POLYLACT®** 300 ppm.

Wine 4 – Fining before fermentation - **POLYMUST® PRESS** 300 ppm.



### POLYLACT®

#### PVPP and Casein.

Preparation associating PVPP and potassium caseinate, for preventative treatment of oxidation in white and rose juices. **POLYLACT®** eliminates oxidizable phenolic compounds (caftaric acid, catechin) and maintains glutathione content protecting the wine from browning and pinking, preserving the organoleptic potential of the wine. Dosage range: 200 – 500 ppm.



### POLYMUST® ROSÉ

#### PVPP and Vegetal Protein.

Non-allergenic preparation using patatin, a potato protein isolate, for preventative treatment of oxidation and stabilizing the hue of rosé wines. **POLYMUST ROSÉ®** eliminates oxidizable polyphenolic compounds that may alter the wine color.

Dosage range: 200 – 500 ppm.