



# OENOFINE® NATURE

Preparation based on inactivated yeasts, vegetable proteins (patatin & pea protein) and calcium bentonite for the fining of musts and wines.

*Suitable for the preparation of products intended for direct human consumption, in the scope of regulated use in oenology.  
Complies with Commission Regulation (EU) 2019/934.*

## SPECIFIC CHARACTERISTICS AND OENOLOGICAL PROPERTIES

The unique formulation of OENOFINE® NATURE allows elimination of phenolic compounds from musts and wines, providing better hue stability and protection against oxidation while preserving the aromatic potential.

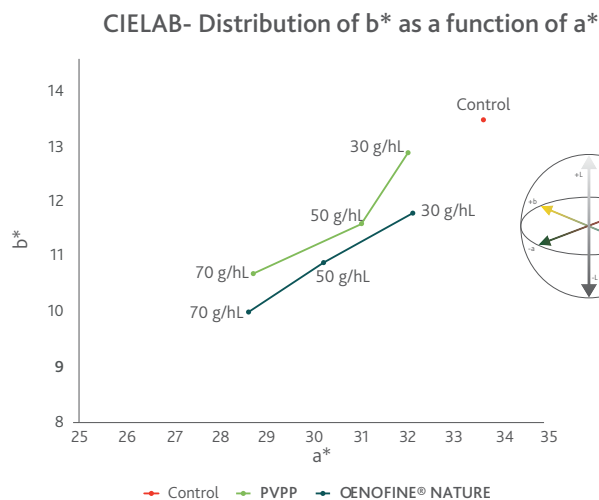
- **Vegetable protein**, specifically selected for its **strong reactivity with phenolic compounds**.
- **Inactivated yeasts**, intended to treat bitterness and refine the wine.
- **Natural calcium bentonite** with strong settling properties to facilitate racking.

OENOFINE® NATURE is an alternative to the use of PVPPP.

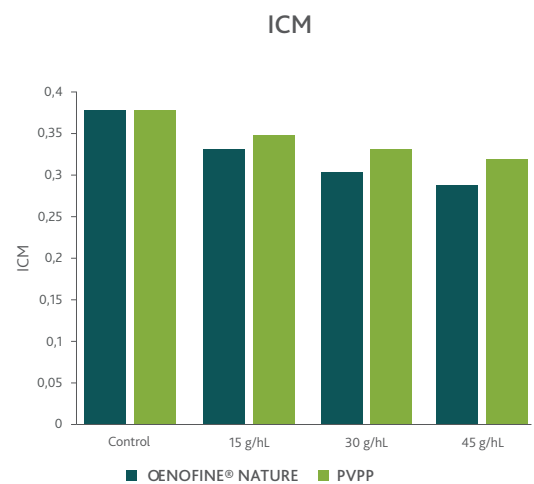
## EXPERIMENTAL RESULTS

- OENOFINE® NATURE provides similar fining to PVPPP by acting on the compounds responsible for oxidation and bitterness.

OENOFINE® NATURE provides a strong reduction in the modified clogging index (ICM) due to its high reactivity with phenolic compounds.



*Fining trial on rosé must. Potential alcohol 12.9% vol.,  
pH 3.47, TA 5.85 g/L H<sub>2</sub>T.*



*Fining trial on Chardonnay. Potential alcohol 13.5% vol.,  
pH 3.57, TA 5.85 g/L H<sub>2</sub>T.*



## PHYSICAL CHARACTERISTICS

Aspect ..... powder

Colour ..... beige

## CHEMICAL ANALYSIS

Humidity (%) ..... < 15

Lead (ppm)..... < 5

Arsenic (ppm)..... < 3

Mercury (ppm) ..... < 1

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- Treatment can take place at any stage in vinification, on both musts and wines.
- It will be more effective if the product to be treated has been clarified (enzyme-treated must, racked wine).
- **OENOFINE® NATURE** does not lead to over-fining, even at very high doses.

### DOSE

- White and rosé musts: 15 to 50 g/hL (150 - 500 ppm).
  - White and rosé wines: 10 to 40 g/hL (100 - 400 ppm).
- EU Regulations: Maximum legal dose: 80 g/hL (800 ppm).**

### ADDITION

Dissolve **OENOFINE® NATURE** in 10 times its weight in water, with stirring.

It is recommended to leave the solution to swell for 1 hour before use.

On musts, the preparation can be added before or during fermentation, with a vigorous addition to encourage quick and uniform diffusion of the product.

On wines, gentle stirring for 15 to 30 minutes is recommended, to optimise the effect of the preparation.

The solution of **OENOFINE® NATURE** should be used on the day of preparation.

### STORAGE RECOMMENDATION

- Store off the ground in the original unopened packaging at a moderate temperature in a dry area not liable to impart odours.
- Shelf life: 3 years.

### PACKAGING

1 kg and 5 kg bag.

