



# OENOFINE® PINK

Preparation based on inactivated yeasts, patatin, oenological carbon and sodium bentonite for fining musts, new wines in fermentation and white 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

OENOFINE® PINK is an innovative solution for fining musts and white wines. Designed to stabilise the hue of fermenting musts and eliminate pinking in wines.

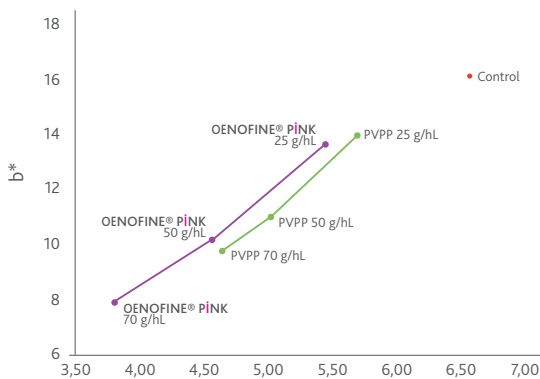
Due to its very good sedimentation capacity, OENOFINE® PINK effectively clarifies musts and wines with rapid settling of compact solids.

OENOFINE® PINK is an alternative to PVPP.

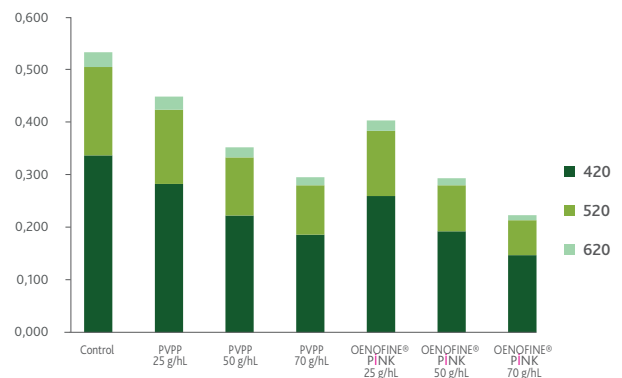
## EXPERIMENTAL RESULTS

OENOFINE® PINK is better than PVPP for hue stabilisation and protection of rosé musts against oxidation.

CIELAB- Distribution of  $b^*$  as a function of  $a^*$



ICM



*Fining trial in fermentation, 2022 Syrah rosé must, potential alcohol = 12.9% vol., TA 3.3 g/L H2T, pH 3.29.*



## PHYSICAL CHARACTERISTICS

Appearance ..... powder

Colour ..... black

## CHEMICAL ANALYSIS

Humidity (%) ..... < 13

Lead (ppm)..... < 5

Arsenic (ppm)..... < 3

Mercury (ppm)..... < 1

## PROTOCOL FOR USE

### OEENOLOGICAL CONDITIONS

- Treatment can be implemented during settling or during fermentation.
- For wine, rack off from the solids after clarification/ sedimentation.

### DOSE

- Must and fermenting must: 20 to 70 g/hL (200 - 700 ppm).
- Wine: 2 to 15 g/hL (20 - 150 ppm).

**EU Regulations: Maximum legal dose: 160 g/hL (1600 ppm).**  
Contains 20% oenological carbon. The use of oenological carbon is regulated. Refer to the legislation in force and the specifications in the region of production.

### ADDITION

Dissolve **OENOFINE® PiNK** in 10 times its weight in water and leave to swell for one hour before addition. Complete homogenisation will ensure effective treatment.

The solution of **OENOFINE® PiNK** 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 bag, 10 kg box.  
10 kg bag.

