

PRZ AF

A combination of protein and mineral fining agents.

CLARIFYING AND SOFTENING OF RED WINES.



CHARACTERISTICS

- ◆ Red wines warranting a treatment with **PRZ AF** are generally the product of an average harvest from free- run or the first pressed juice. Their clarification is often difficult but not impossible. Their grape colloid level is medium.
- ◆ In tasting, these wines have a marked astringency on the attack, as well as on the finish. The finish is especially dry.
- ◆ A light bitterness and a herbal note are equally eliminated by **PRZ AF**.
- ◆ **PRZ AF** works alone. It is not necessary to add a flocculation auxiliary.
- ◆ Compared to a traditional product like **PRZ** (containing animal proteins), the action of **PRZ AF** on polyphenols is comparable (OD280) while allowing to achieve better clarification and lees compaction (Figure 1).

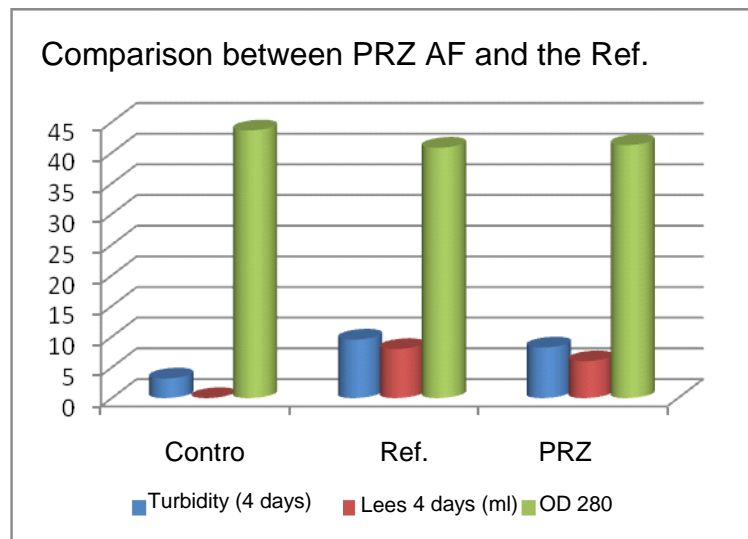


Figure 1: comparison between **PRZ AF** and PRZ, an animal protein-based reference product

- ◆ For wines showing the characteristics stated above, it is undeniable that **PRZ AF** has a positive effect. The association of protein and mineral fining agents allows :
 - improvement of red wines suppleness
 - reduction of astringency
 - eradication of herbal characteristics
 - elimination of hard tannins
 - restoration of harmony in unbalanced wines
 - production of a very low volume of lees

REGULATIONS

- ◆ Maximum legal rate according to the EC Regulation 479/08 : 500g/hL
- ◆ **PRZ AF** is allergen free, and thus its utilization is not subject to specific labeling (allergen labeling rules introduced by Directives 2003/89/EC 2007/68/EC).

DOSAGE

- ◆ From **30g/100L to 150g/100L** depending the wine to be treated.
- ◆ Do a preliminary test in the laboratory.

INSTRUCTIONS FOR USE

- ◆ Prepare a preliminary suspension sample of **100 g of PRZ AF** in one litre of water.
- ◆ Use water at 40°C. Respect this temperature.
- ◆ Mix for 15 minutes. (only partial dissolution.)
- ◆ Leave to swell for 1 hour.
- ◆ Mix again. Use during the same day as preparation.
- ◆ Inject with the use of a DOSACOL over the entire area of product to be treated.
- ◆ Rack and filter the wine as soon as the deposit is formed.

PACKAGING

- ◆ 1 kg bag - carton of 15 X 1 kg
- ◆ 5 kg bag - carton of 4 X 5 kg

QUALITY – SAFETY – ENVIRONMENT

- ◆ Traceability : the lot number on every **PRZ AF** package allows tracing (origin of the product) and tracking (from product to consumer)
- ◆ Safety-environment : handling of **PRZ AF** does not constitute any hazard to the user.

STORAGE

- ◆ Full original sealed packaging, store in a dry, odourless environment, out of the light.
- ◆ Once opened, use quickly.