# POLYGREEN

**FOR THE REMOVAL OF OXIDIZED AND OXIDIZABLE POLYPHENOLS IN MUSTS AND WHITE AND ROSES WINES**

**NON-ALLERGENIC PRODUCT**

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| **CHARACTERISTICS** |

- As of May 31st 2009, the Commission Directive 2007/68/EC of November 27th 2007, which requires the labeling of wines treated with a fining agent containing allergenic products, will be applied in the EU.
- In order to offer an allergen free alternative, Martin Vialatte Oenologie has developed **POLYGREEN, a specific casein free product** to protect musts and white and rosés wines from oxidation.
  Since 2006, numerous trials have been carried out with **POLYGREEN** with musts and wines in different French wineries.
- The efficiency of **POLYGREEN** is similar to traditional casein-based products such as POLYCASE.



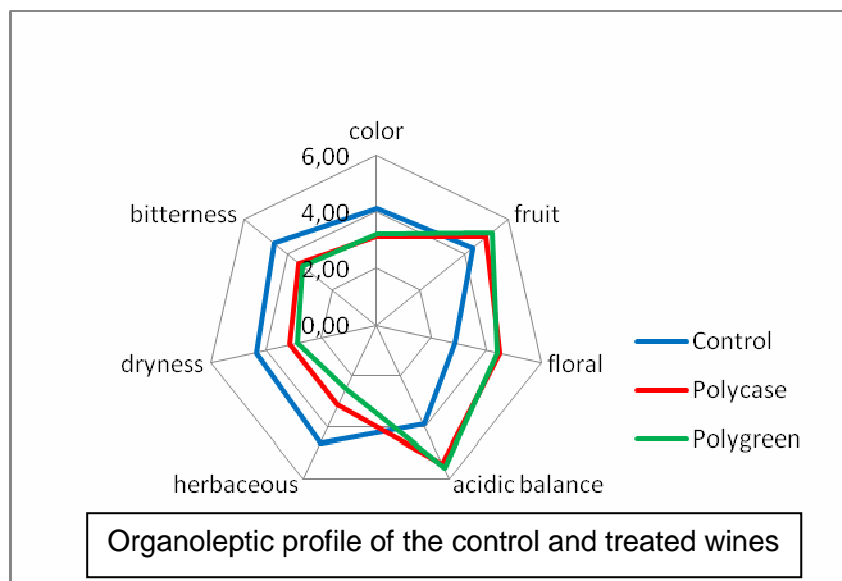Organoleptic profile of the control and treated wines

Figure 1: Comparison between the organoleptic profile of several Champagne base wines made from musts treated with either POLYCASE, reference product containing casein, or **POLYGREEN**.

The profile of the control was significantly different than the profile of the two other wines, with bitterness, dryness and herbaceous notes. On the other hand, the organoleptic results obtained with POLYCASE and **POLYGREEN** were very similar.

♦ **POLYGREEN** removes oxidizable polyphenols. It removes browning and off-flavours caused by oxidation. Thus, it is efficient as a preventive and curative treatment.

♦ **POLYGREEN** reduces any excessive astringency, removes the bitterness and restores the aromas and fruitiness of treated musts and white or rosé wines, specifically press wines.

♦ As a curative treatment, **POLYGREEN** improves the colour and enhances the aromatic expression of wines. The character of "dead" wine disappears.

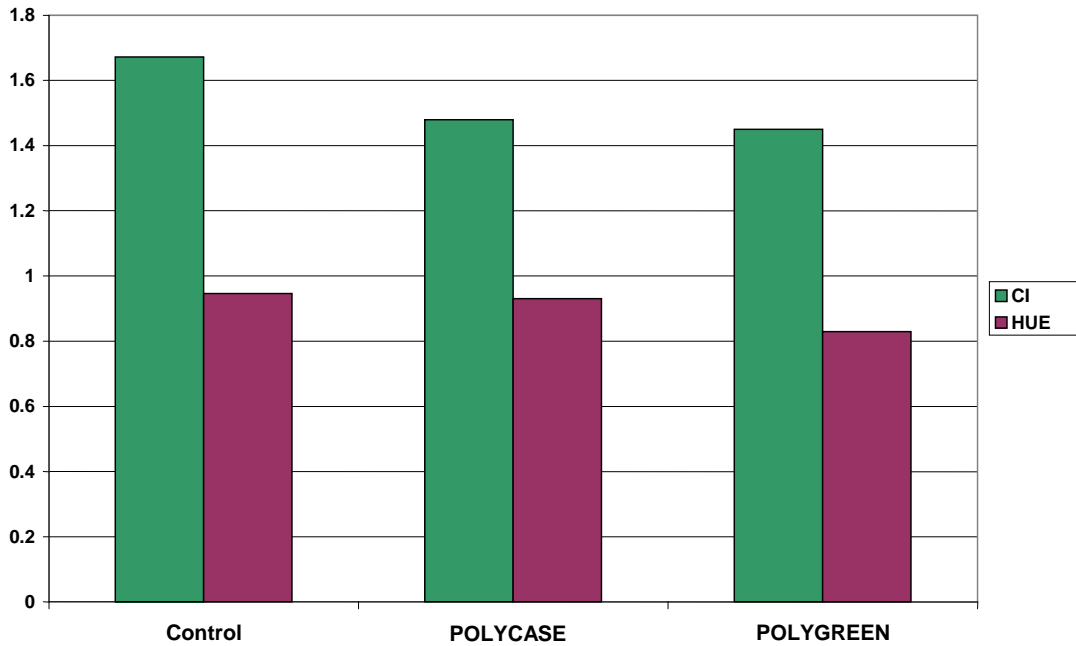♦ This treatment stabilizes the $SO_2$ added by removing binding factors.



Figure 2: Evolution of the colour intensity and hue of an oxidized 2007 Provence rosé wine after different treatments, one with POLYCASE and the other with **POLYGREEN**.

The treatment with **POLYGREEN** removes the oxidation, resulting in a lower colour intensity compared to the control. The hue of the wine treated with **POLYGREEN** is the lightest, a characteristic of a younger wine.

**POLYGREEN** allows for a rapid clarification. The sediments are well compacted.

## REGULATIONS

♦ Maximum legal rate according to the EC Regulation 1493/99: 320 g/hl (due to the presence of PVPP in **POLYGREEN**)

♦ **POLYGREEN** is allergen free. The bottles of wines treated with **POLYGREEN** are not subject to specific labeling.

## APPLICATION RATES

- **In musts, during prefermentation.**
  - **With still wines:**
    - white musts obtained by mechanical harvest ..............:20 to 60 g/hl
    - white musts obtained from pressing ...........................:40 to 120 g/hl
    - rosé musts obtained from pressing ...........................:20 to 120 g/hl
    - highly oxidized and astringent wines .........................:40 to 200 g/hl
  - **With base wines for the elaboration of sparkling wines:**
    - Cuvee: 30 to 75 g/hl
    - Tailles (second pressing): 50 to 75 g/hl
- **During fermentation:**
  20 to 120 g/hl according to the must origin and the objective desired.
- **With white and rosé wines in tank:**
- 20 to 120 g/hl (to be determined after laboratory trials).

## INSTRUCTIONS FOR USE

- Half an hour before utilization, dissolve 1 kg of **POLYGREEN** in 10 litres of cold water. Use a propeller type stirrer. The dissolution is straightforward but partial (PVPP is insoluble).
- Add to the entire tank of must or wine to be treated using a metering pump or a DOSACOL (fining connection).
  With must, rack after settling.
  With wine, rack then filter.
  Use the solution of **POLYGREEN** within the day of its preparation. Homogenize before each application.

## PACKAGING

- 1 kg sachet – Box of 20 x 1 kg
- 5 kg bag – Box of 3 x 5 kg
- 15 kg bag

## QUALITY – SAFETY – ENVIRONMENT

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

## STORAGE CONDITIONS

- Keep full, unopened package away from light in a dry and odourless area.
- Open package: use rapidly.