



PRESQUE ISLE WINE CELLARS

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Liquagel-50

Liquagel-50 is a ready for use ultra pure liquid gelatin. The prolonged heating time during the manufacturing process makes the liquefaction process irreversible, and the addition of SO₂ insures a long and stable shelf-life. It is designed to remove the tannins normally attributed to astringency without reaction with the anthocyanins responsible for color.

- In red and white wines results are a softer wine less susceptible to oxidation.
- Improves the taste of wines by stabilizing and enhancing tannins.
- A ready to use ultra pure liquid gelatin.
- Provides body and suppleness to the wines by removing the aggressive and astringent tannins.

Application: To be added at any stage of the winemaking process to reduce astringency.

Recommended Dosage: 0.25 – 4 lb/1,000 gal.; 3 – 50 g/hL. 1hL

Or, 1.0-15.5mL/10gal

Follow with Bentonite for best settling.

Properties: 1% citric acid, complies with E.C. food additive specs and Codex Oenologique International, 0.5% potassium metabisulfite, 45% low bloom gelatin, 5% medium bloom gelatin