

POLYLACT®

Preparation intended for preventive and curative treatment of oxidation.

Substance from cow's milk presenting a potential allergenicity. The use of this product may cause an «allergen» labeling. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the regulation (EC) n° 606/2009 and the Food Chemical Codex (FCC).

SPECIFICATIONS

POLYLACT® is a preparation associating PVPP and potassium caseinate that efficiently contributes to the adsorption of oxidised and oxidisable phenolic compounds while preserving the organoleptic potential of wines.

The basic caseinate composition allows quick dissolution insuring a synergetic effect with PVPP.

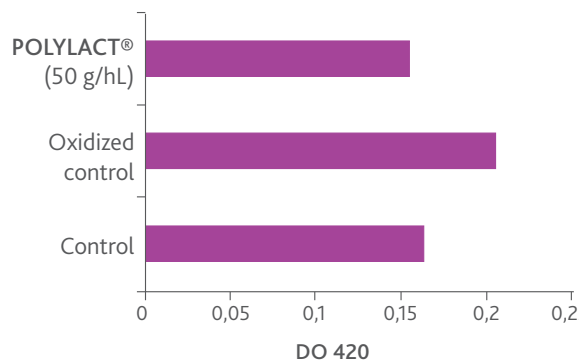
The absence of bicarbonate favours the preservation of the acid-base balance of wines.

OENOLOGICAL APPLICATIONS

Specifically intended for preventive or curative treatment of musts and wines, white or rosé, with regard to oxidation likely to alter the colour and organoleptic qualities.

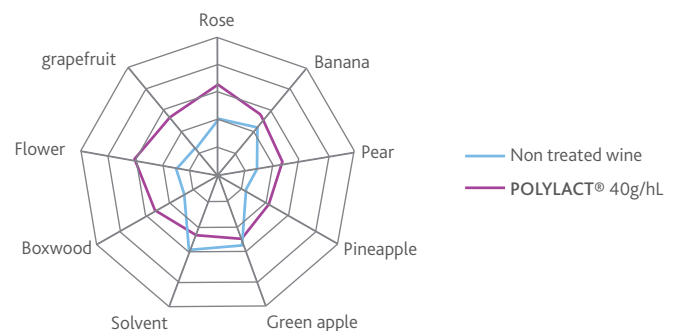
EXPERIMENTAL RESULTS

- Curative effect on orange tint of an oxidized white wine (Sauvignon, Pessac Léognan 2011).



The wine (control) is artificially oxidized, its orange tint increases (oxidized control). The POLYLACT® treatment allows restoring the original orange tint before oxidation.

- Refreshment of a rosé wine slightly oxidized (Rijoa, 2008).



The POLYLACT® treatment revives the aromatic freshness of wine by weakening the "oxidized" and "maderised" notes benefiting the fruited and flowered aromas.



PHYSICAL CHARACTERISTICS

Aspect.....powder
Colour.....white

Density..... about 500 g/L

CHEMICAL ANALYSIS

Humidity..... < 6 %
Total nitrogen..... ≥ 10,6 %
Protein matter..... ≥ 58,8 %
Arsenic..... < 2,8 ppm

Lead..... < 1,6 ppm
Mercury..... < 1 ppm
Cadmium..... < 0,3 ppm
Heavy metals..... < 10 ppm

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- The treatment can be set up during each step of winemaking on musts and wines.
- The treatment is even more efficient as the product to be treated is clarified (enzyme treated must, racked wine).
- The risk of overfining with **POLYLACT**[®] is low, even at high dosage. The sedimentation is quick with an important settlement of lees forming very little deposit.

DOSAGE

On musts:

- Sound harvest: 20-40 g/hL (200-400 ppm)
- Spoiled harvest: 40-100 g/hL (400-1000 ppm)

On wines: 15-90 g/hL (150 to 900 ppm)

Maximum legal dose (EU): 260 g/hL.

IMPLEMENTATION

Dissolve **POLYLACT**[®] in 10 times its weight in water while maintaining an energetic agitation. It is recommended to let the solution swell one hour before use. The preparation can be incorporated before or during fermentation settling. The **POLYLACT**[®] solution must be used within the same day of preparation.

STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 2 years (unopened bags).

PACKAGING

1 kg bag, 10 kg box
10 kg bag



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