



QUICK GUIDE TO CHOOSING FINING & STABILITY AGENTS

Stage of Winemaking	Formulation	Secondary Uses	Primary Use	Pg	Product Name
Wine	Isinglass		Clarification in wines with low solids, adds "brilliance"	125	CRISTALLINE PLUS
Juice, Wine	Gelatin	Unmask positive aromatics	Clarification	124	INOCOLLE
Juice, Wine	Bentonite	Compaction of lees Protein removal		119	NACALIT PORE-TEC
Juice, Flotation, Wine	Chitosan		Treat and prevent oxidative damage	122	QI'UP XC
Juice, Wine	Casein	Counteract moldy aroma Diminish bitterness		120	CASÉINATE DE POTASSIUM
Juice, Wine	Bentonite-Casein blend	Reduce sulfur off odors Counteract moldy aromas		120	BENTOLACT S
In press, Juice, Wine	Bentonite-PVPP blend	Diminish bitterness and herbaceousness		120	FRESHPROTECT
Juice, Wine	PVPP-Casein blend	Freshen aromas Diminish bitterness		121	POLYCACCEL
Fermentation, Wine	PVPP	Diminish bitterness and herbaceousness		121	POLYCEL
In press, Juice, During fermentation, Wine	Chitosan	Counteract moldy aromas Diminish bitterness		122	NO[OX]
Wine, Immediately Pre-bottling	Bentonite			118	BLANCOBENT UF
During fermentation	Bentonite	Compaction of primary lees		119	FERMOBENT PORE-TEC
Wine	Bentonite	Clarification		119	GRANUBENT PORE-TEC

**Many of these products solve similar issues. However, wine is a complicated matrix and may react better to certain product formulations. We highly recommend performing trials with these products to determine what will work best for your wine.*



QUICK GUIDE TO CHOOSING FINING & STABILITY AGENTS

CLARISTAR	FINAL TOUCH GUSTO	FINAL TOUCH POP	FINAL TOUCH TONIC	FLASHGUM R LIQUIDE	PURE-LEES DELICACY	PURE-LEES ELEGANCY	PURE-LEES LONGEVITY	ULTIMA SOFT	COLLE PERLE	GELOCOLLE	GRANUCOL FA	GRANUCOL GE
125	126	126	126	127	127	127	128	128	123	124	118	118
Colloidal Stability									Misc. Goals			
Immediately prior to bottling	Immediately prior to bottling	Immediately prior to bottling	Immediately prior to bottling	Immediately prior to bottling	Wine	Wine	Wine	Immediately prior to bottling	Wine	Juice, Flotation, Wine	In press, Juice, During fermentation, Wine	In press, Juice, During fermentation, Wine
Mannoprotein	Mannoprotein	Mannoprotein	Mannoprotein	Gum arabic	Mannoprotein	Mannoprotein	Mannoprotein	Mannoprotein-gum arabic	Gelatin	Silica gel	Activated Carbon	Activated Carbon
Enhance perception of sweetness and softness	Improves roundness	Improves bubble quality and bubble persistence in sparkling wines	Protects aroma compounds, prevents premature aging	Enhance perception of sweetness and softness	Softens harsh tannin, increases fruit intensity	Removes harsh tannin, increases roundness	Scavenges oxygen	Enhance perception of sweetness and improves roundness	Clarification	Compaction of lees		
Confers potassium tartrate stability	Confers colloidal stability								Removal of astringency and bitterness in red wines	Aids settling and prevents overfining (haze due to residual fining agent)	Decolorization	Deodorization