



OENOGOM ® INSTANT 25kg

Catalog number: OENOGOM25

Brand: Laffort

Shipping time: up to 14 working days - on demand

Price

1 888,54 PLN

Description

OENOGOM® INSTANT 25kg



A new generation of gum arabic in instant form that dissolves quickly and completely (IDP Process).

Thanks to its composition and high content of non-fermentable polysaccharides, OENOGOM® INSTANT contributes to:

Stabilisation of colouring substances in young red wines.

Colloidal protection by effectively counteracting the aggregation of amorphous hydrophobic colloids resulting from physico-chemical transformations (iron crust, copper crust, ...).

Stabilisation with regard to wine precipitates

Smoothing of the wine by "covering" the more aggressive tannins.

- OENOGOM® INSTANT must be added to the filtered wine before or after final filtration.
- OENOGOM® INSTANT can be added directly to the wine or dissolved in water. Wine filtration is easier when
- OENOGOM® INSTANT is added 24 to 72 hours in advance.

DOSAGE:

20 - 100g /hL