

## VINIPROTECT

White, Rosé, Fruit

*For treatment of oxygen sensitive musts*

### CHARACTERISTICS

Viniprotect is a proprietary IOC blend of polyvinylpolypyrrolidone (PVPP), bentonite, gum arabic and micropulverized cellulose. This formula was specifically designed to help minimize problems associated with the oxidation of polyphenols including color, bitterness and herbaceousness. These characteristics are significantly improved by use of Viniprotect. Bench trials are recommended.

### RECOMMENDED DOSAGE\*

#### For oxidized juice

200-1000 ppm	20-100 g/hL	1.6-8 lb/1000 gal
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### DIRECTIONS FOR USE

Mix Viniprotect into 10 times its weight in cool water (do not mix in juice or wine). Allow to soak for 1 hour. Then add the mixture into the tank slowly; making sure the solution is thoroughly blended into the juice or wine being treated.

### BENCH TRIAL PREPARATION

Prepare a 10% solution of Viniprotect by mixing 10 g Viniprotect with 80 mL of deionized water in a 100 mL graduated cylinder. Once combined bring the volume up to 100 mL

Bench Trial Recommendations (*Per 375ml bottle*):

<u>Target Addition</u>	<u>lbs/1000 gal</u>	<u>mL's of 10% Lab Dilution</u>
20 g/hL	1.7	0.75
40 g/hL	3.3	1.50
60 g/hL	5.0	2.25
80 g/hL	6.7	3.00
100 g/hL	8.3	3.75

Allow wine samples to polymerize by waiting 24 hours before viewing results.

### PACKAGING and STORAGE

Dated expiration. Store in a dry odor-free environment at or below 25°C (77°F).

*This information is herein true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.*

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