

# **GELOCOLLE**

Red, White, Rosé, Fruit, Cider For improved settling

### **CHARACTERISTICS**

Gelocolle is an aqueous solution of suspended silica commonly used in conjunction with gelatins, isinglass and other organic fining agents. It helps compact lees and reduces the risk of over-fining. It is also useful for difficult to filter wines where it helps chelate proteins and other compounds. Bench trials with fining agents are highly recommended.

## **RECOMMENDED DOSAGE**

200-1000 ppm	20-100 mL/hL	0.75-3.8 L/1000 gal

Note: Use 1.0 mL of Gelocolle to 1.0 mL of gelatin.

#### **DIRECTIONS FOR USE**

Gelocolle should be added directly into the wine 1 hour after fining with organic fining agents. Mix thoroughly.

#### **BENCH TRIAL PREPARATION**

Match the bench trial recommendations for the protein based fining agent you are using.

Example: if you are using a 10% solution of Inocolle for you bench trial use a 10% solution of Gelocolle as well at equal addition levels.

Allow wine samples to settle for a minimum of 24 hours before viewing results.

#### **PACKAGING and STORAGE**

Dated expiration. Store in a dry well ventilated environment between 10-20°C (50-68°F). Gelocolle solidifies at temperatures of less than 0°C (32°F). This process is irreversible. Once opened use immediately.

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.

Document Edited 6/16/10

