

VINIGEL SEDA

Fines and smoothens tannic mouthfeel
Preserves varietal characteristics

CHARACTERISTICS

Vinigel SEDA is a purified, medium-hydrolyzed, collagen-derived liquid gelatin. **A powerful fining agent, it removes astringency and smoothens the wine's mouthfeel without altering aromatic quality or intensity.** **Vinigel SEDA** softens tannic edges without altering the wine's nose to produce a well-rounded finish.

Easy-to-use liquid format.

APPLICATIONS

Structured red wines.
Young red wines.
Oak-aged wines (young oak).
White and rosé wines.

SENSORY PROPERTIES

Vinigel SEDA enhances the sensations of smoothness and roundness in the wine's mouthfeel. It softens tannic edges, removing green and astringent tannins without altering the wine's aromatic components.

COMPOSITION

Porcine protein in aqueous solution. Medium molecular mass.

DOSAGE

Wine **30-80 ml/hl**

Caution: It is recommended to perform laboratory tests before application to determine optimal dosage, as this may vary widely according to each wine's individual characteristics.

PHYSICAL APPEARANCE

Slightly viscous transparent liquid.

PACKAGING

5-kg, 22-kg and 1000-kg packs.

INSTRUCTIONS FOR USE

1. This product may be applied directly to the must or wine to be treated. To aid thorough mixing, dilute the product in 2–4 times its volume of wine.
2. Add the solution to the wine, preferably with a metering pump. Mix thoroughly.

Precautions for use

Vinigel SEDA should be used in white and rosé wines in combination with silica sol (**SILISOL**) or high-quality bentonite (**MAXIBENT**). First add the **Vinigel SEDA** to the wine and then leave to act for at least 4 hours before adding the silica sol or bentonite.

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

SO ₂ [ppm]	2000 - 4000
pH	4,5-5,5
Density [g/cc]	1,02-1,05
Turbidity [NTU]	<80

Dry state values

Nitrogen [%]	≥15
Ash [%]	≤2
Arsenic [mg/Kg]	≤1
Cadmium [mg/Kg]	≤0,5
Chromium [mg/Kg]	≤ 10
Copper [mg/Kg]	≤ 30
Mercury [mg/Kg]	≤ 0,15
Lead [mg/Kg]	≤ 5
Zinc [mg/Kg]	≤ 50
SO ₂ [ppm]	≤ 10
Total aerobic count[UFC/g]	< 10 ³
<i>E.coli</i> [ufc/10 g]	Absent
<i>Salmonella</i> [ufc/25 g]	Absent
Sulphite-reducing anaerobes [ufc/g]	<10

STORAGE

Store in the original packaging in a cool, dry place. Once open, use rapidly. The product may coagulate at temperatures below 12 °C. If this happens, heat it gently until it returns to its initial liquid state.

REGISTRATION: R.G.S.A: 31.00391/CR

This product complies with the International Oenological Codex and EC Regulation No 606/2009.