

PVVIN NO MET

Fining agent to prevent oxidation in musts and wines.

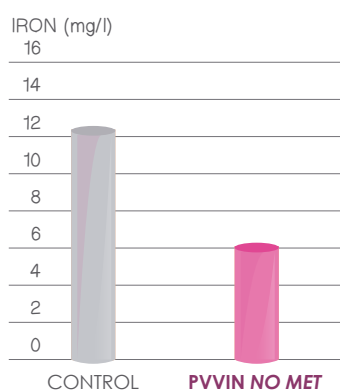


Figure 1.- Effect of treatment with **PVVIN NO MET** (50 g/hl) on wine with evident risk of ferric spoiling

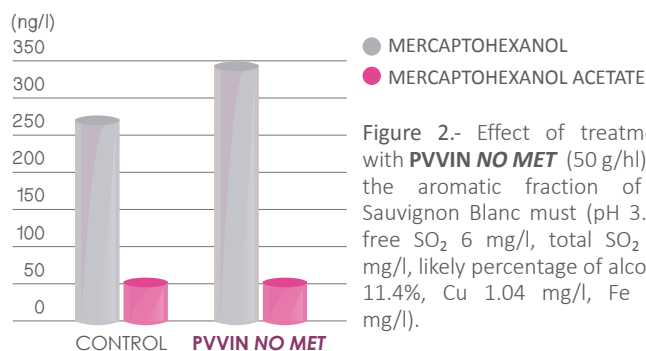


Figure 2.- Effect of treatment with **PVVIN NO MET** (50 g/hl) on the aromatic fraction of a Sauvignon Blanc must (pH 3.79, free SO₂ 6 mg/l, total SO₂ 51 mg/l, likely percentage of alcohol 11.4%, Cu 1.04 mg/l, Fe 0.3 mg/l).

The decrease in copper levels after treatment of the must with **PVVIN NO MET** leads to a significant increase in the content of varietal aromas (tiolic profile) of the sample, such as 3-Mercaptohexanol (3-MH) and its acetate (mercaptohexanol acetate)

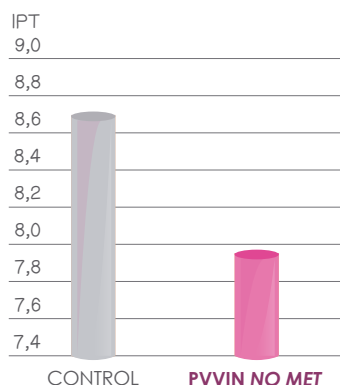


Figure 3. - Effect of the treatment with **PVVIN NO MET** on finished wine (50 g/hl) on the polyphenolic fraction of a Sauvignon Blanc wine (pH 3.55, free SO₂ 17 mg/l, total SO₂ 105 mg/l, Cu 1.69 mg/l, colour intensity 0.150, IPT 8.67). Treatment of the wine with **PVVIN NO MET** causes a significant decrease of the polyphenols in the sample (IPT).

CHARACTERISTICS

PVVIN NO MET is a specific fining agent that limits the browning and evolution of musts and wines. Its ability to decrease the concentration of heavy metals, such as iron (Figure 1) and copper, causes the enzymatic and non-enzymatic reactions of oxidation to slow, which limits the browning of the sample, preserving their potential and aromatic authenticity (fermentation esters and varietal aromas) (Figure 2). It selectively eliminates phenolic compounds responsible for the browning of the sample (Figure 3).

APPLICATION

- In musts and wines in which it is necessary to reduce the content of heavy metals (especially copper and iron), replacing controversial treatments with potassium ferrocyanide.
- In musts and wines in which the oxidizable polyphenolic content needs to be reduced. **PVVIN NO MET** reduces the content of compounds responsible for oxidation and prevents further browning.

ORGANOLEPTIC QUALITIES

The decrease of the content of heavy metals (especially copper and iron) helps to preserve the free varietal aromatic fraction.

COMPOSITION

Insoluble copolymer of polyvinyl imidazole and polyvinylpyrrolidone (PVP/PVI).

DOSE

Mosto ó vino

<i>Tratamiento preventivo</i>	10-20 g/hl
<i>Tratamiento curativo</i>	30-50 g/hl

Dosis máxima legal: 50 g/hl

Note: Laboratory testing is recommended to determine the optimal dose, as it largely depends on the characteristics of each must or wine.

METHOD OF USE

1. Dissolve the amount of **PVVIN NO MET** to be used in ten times the amount of water. Ensure that it is fully dissolved.
2. Add the liquid to be treated, ensuring it mixes completely.

Precautions:

To make effective use of **PVVIN NO MET** it is important to keep it spread evenly throughout the liquid to be treated. The recommended contact time is between 6 and 24 hours. In wine, allow it to settle for at least 48 hours and then filter (<3 µm).

PHYSICAL APPEARANCE

Fine white powder.

PACKAGING

Bottles of 500 g and 20 kg.

PHYSIO-CHEMICAL PROPERTIES EP 110 (rev.1)

Humidity [%]	< 5
N, N- Divinylimidazolidone [ppm]	< 2
N- Vinylimidazole [ppm]	< 10
N- Vinylpyrrolidone [ppm]	< 5
Total nitrogen [%]	26.0 – 29.0
Solubility (in water) [%]	< 0.5
Solubility (in acid and alcohol) [%]	< 1
Zn [mg/kg]	< 1
Fe [mg/kg]	< 5
Cu [mg/kg]	< 1
Pb [mg/kg]	< 2
Cd [mg/kg]	< 1
As [mg/kg]	< 2
Hg [mg/kg]	< 1

STORAGE

Store in the original packaging in a cool, dry place. Do not expose to direct sunlight.

Use the product as soon as possible after opening.

Best before: 3 year from packaging.

RGSEAA: 31.00391/CR

Product complies with the International Oenological Codex and EC Regulation (UE) 2022/68.