



POLYMUST® NATURE

Non-allergenic preparation based on vegetable protein (pea), sodium bentonite and calcium bentonite, intended for fast and efficient fining musts and wines

Compatible with the European regulation for Organic vinification R (UE) 848/2018.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.

In accordance with the current EU regulation n° 2019/934.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

POLYMUST® NATURE is a combination of:

- **Vegetable protein**, specifically selected for its **strong reactivity with phenolic compounds**.
- **Natural sodium bentonite**, with strong **protein-removal properties**, intended for the stabilisation of musts and wines over a wide range of pH.
- **Natural calcium bentonite** with strong clarification action for the fining of musts and wines.

On must and wine, POLYMUST® NATURE ensures rapid clarification with remarkable lees compaction, while contributing to protein stabilisation.

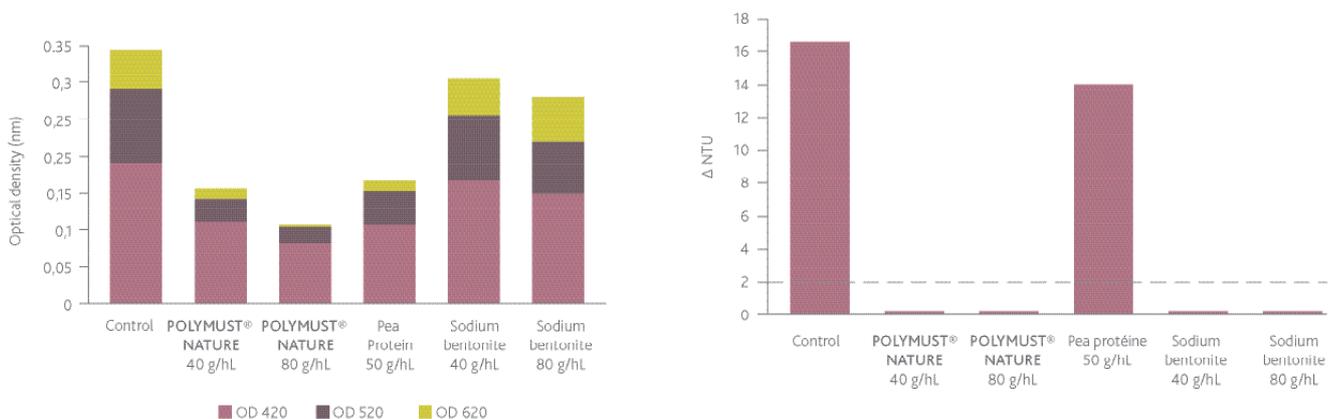
During fermentation, for quick-production wines, POLYMUST® NATURE facilitates their preparation for rapid release to market.

In red wine, POLYMUST® NATURE contributes effectively to the stabilisation of colouring matter through the combined action of vegetable protein and bentonites.

EXPERIMENTAL RESULTS

- POLYMUST® NATURE provides a strong reduction in the MCI thanks to its strong reactivity with phenolic compounds. The presence of bentonite in the formulation promotes early protein stabilisation as from the alcoholic fermentation.

Fining trial during fermentation of a white 2019 Sauvignon Blanc must. ABV: 12% vol., pH: 3.57, TA: 5.85 g/L tartaric acid.

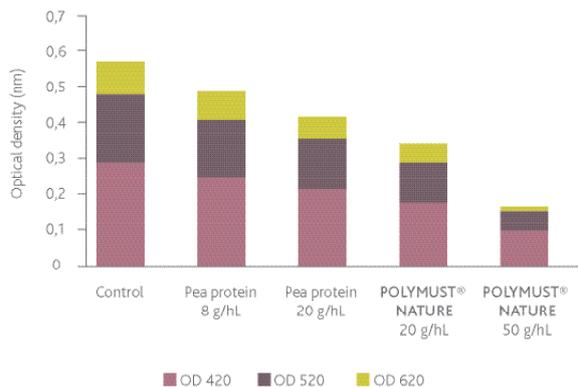


A delta NTU < 2 represents acquired protein stability according to the heat test method (reference test).



- **POLYMUST® NATURE** reacts with the phenolic compounds in rosé musts for better management of colour stabilisation and protection against oxidation.

2019 Merlot Rosé must, product added one-third of the way through fermentation.



PHYSICAL CHARACTERISTICS

Aspect powder

Colour beige

CHEMICAL ANALYSIS

Humidity (%) < 15

Lead (ppm)..... < 5

Arsenic (ppm)..... < 3

Mercury (ppm) < 1

Iron (ppm)..... < 510

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- The treatment can be set up at each step of vinification on both must and wine.
- The treatment will be even more efficient if the product to treat is clarified (enzymed must, wine drawn).
- **POLYMUST® NATURE** does not lead to over-fining, even at very high doses.

DOSAGE

- White and rosé musts: 20 to 100 g/hL (200 - 1000 ppm).
- White and rosé wines: 20 to 80 g/hL (200 - 800 ppm).
- Red wines: 10 to 15 g/hL (100 - 150 ppm).
- Red press wines: 10 to 20 g/hL (100 - 200 ppm).

EU Regulations: Maximum legal dose: 150 g/hL. (1500 ppm).

IMPLEMENTATION

Dissolve **POLYMUST® NATURE** in 20 times its weight in water while agitating. We recommend leaving the solution to swell for 1 hour before usage. On must the preparation can be incorporated before or during the fermentation with an energetic incorporation that will favor a quick and homogeneous diffusion of the product.

In wine, it is recommended to continue stirring for 15 to 30 minutes, to optimise the effect of the preparation.

The solution of **POLYMUST® NATURE** must be used within the same day of preparation.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 3 years.

PACKAGING

1 kg bag, 10 kg box.

