GELA-S

CLARIFIERS

Wine

General features

Gela-S is a gelatin powder with a neutral odor and taste. It is obtained through the partial acid hydrolysis of connective tissues of animal origin, specifically pork rinds. This product is known for its extraordinary flocculating properties and is particularly suitable for clarifying grape musts and fruit juices. Gela-S can be effectively combined with Silica Sol and is often used in the clarification of white and red wines characterized by a high presence of tannins.

Key features:

- Flocculating properties: Gela-S is renowned for its exceptional flocculating properties, making it ideal for clarifying musts and fruit juices. This flocculation process helps separate suspended particles from the liquid, contributing to the clarity of the final product.
- Selective action: Gela-S has a natural tendency to bind to astringent polyphenolic substances that are less soluble, while it has less affinity for coloring substances. This characteristic makes it ideal for clarifying red wines without the risk of losing color, at the same time improving the flavor profile by eliminating substances responsible for green and bitter aftertastes.
- Easy to combine: Gela-S is easily combined with other electronegative aids such as tannins, bentonite and Silica Sol. In a mixed clarification, it is advisable to add the electronegative adjuvant first and then Gela-S in order to maximize the effectiveness of the clarification process.
- Sensory neutral: Gela-S has a neutral sensory profile, which means it will not introduce unwanted aromas or flavors into the treated wine or must.

Composition

Gelatin of porcine origin 100 ± 10 bloom
GMO-free.

Dosage

4-10 g/hl on musts
20-30 g/hl in flotation
2-5 g/hl on white wines
5-20 g/hl on red wines
Preliminary laboratory tests are recommended.

How to use

Dissolve Gela-S in 10-20 parts water at a water temperature of about 35-40 °C under constant stirring.
Distribute the resulting solution during reassembly.
Once prepared, the solution cannot be stored, so it should be used immediately.

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Packaging and storage

1 kg and 25 kg bag.
Store in a cool, dry place.

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