

# EVERCLAR EXTREME

FINING AGENT FOR JUICES WITH A HIGH COLLOIDAL CONTENT



## CHARACTERISTICS

**EVERCLAR EXTREME** is a newly conceived preparation capable of solving, in a single treatment, various problems related to the stabilization and improvement of the shelf-life of wines obtained from juices with high colloid content and difficult to clarify, such as second presses.

**EVERCLAR EXTREME** it allows to obtain organoleptically balanced, fruity and stable wines even in the presence of juices obtained from overripe grapes or affected by Botrytis.

## APPLICATIONS

**In white and rosé juices:** to reduce oxidase enzymes, regulate the Optical Density (D.O.), provide compact sediments, facilitate racking and improve organoleptic stability.

**In white wines:** to adsorb excess catechins and leucoanthocyanins, reduce protein instability, make wine more filterable and improve the organoleptic profile.

## MODE OF USE AND DOSES

Dissolve **EVERCLAR EXTREME** in cold water in a ratio between 1:10 and 1:20, preferably with suitable agitators. Leave to swell for a few hours, mix again and slowly add the solution to the mass, keeping it stirred.

Doses: 20-50 g/hL in juices or wines, (up to 100 g/hL in very difficult conditions).

## COMPOSITION

Very pure Montmorillonite, selected gelatin, synthetic polymers, specific carbons for oenological use.

## PACKAGING

Bags of 15 kg

**This is a product not considered dangerous therefore does not require MSDS.**



Azienda con Sistema di Gestione della Qualità  
certificato ISO 9001:2008 - certificato N. IT060451

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SCHEMA TECNICA