

PLANT-BASED FINING AGENTS

Range of plant-based fining agents for producing high-quality wines which meet the demands of the most discerning consumers. PLANTIS plant-based fining agents ensure fast clarification, reduced colour oxidation, decreased metal presence, and improved balance.

PLANTIS Range



PLANTIS AF exceeded my expectations! It had an amazing effect on our wine's overall appearance and palette. The colour of the white wine improved and amazing fining effect on impurities. I will defiantly recommend this product to other winemakers in the industry. At Boland Cellar we are more than happy with Enartis's service and business ethics - it is excellent. **Monique de Villiers, Winemaker at Boland Kelder - South Africa**

PLANTIS AF

Pure pea protein for must and wine clarification. It clarifies by forming compact, low-volume lees and improves wine resistance to oxidation due to its ability to remove catechins, short-chain polyphenols, and iron.

DOSAGE

10-30 g/hL

PACKAGING

20 kg

PLANTIS AF-Q

Allergen-free preparation made of hydrolyzed pea protein and activated chitosan. It ensures good clarification by increasing flocculant efficacy while forming small, compact lees. Very effective in removing oxidation-catalyzing metals and low-molecular-weight polyphenols, thus improving wine resistance to oxidation. It helps preserve young colour, increases aromatic cleanliness and freshness, reduces bitterness and astringency, and increases wine longevity.

DOSAGE

5-30 g/hL

PACKAGING

1 kg
10 kg

PLANTIS L

PLANTIS L is a new fining agent in liquid form based on pea protein specifically developed to optimize the flotation process. PLANTIS L is obtained by a unique and specific production process which increases rehydration and surface charge of the protein. It has great clarification performance for obtaining clean must and compact lees, very effective in oxidized and easily oxidizable phenolic substance removal while decreasing metal content involved in oxidation.

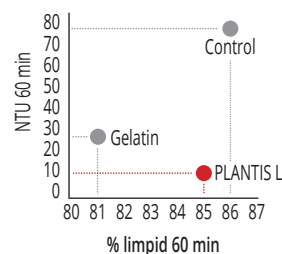
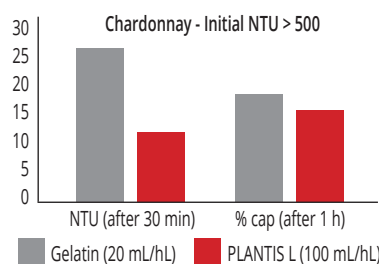
DOSAGE

30-120 mL/hL

PACKAGING

20 kg

NTU reduction during flotation with PLANTIS L.



PLANTIS PQ

Plant-based fining agent made of potato protein and activated chitosan. Used mainly in red wines, it improves wine clarification, filterability, and aromatic cleanliness reducing the perception of astringency and dryness.

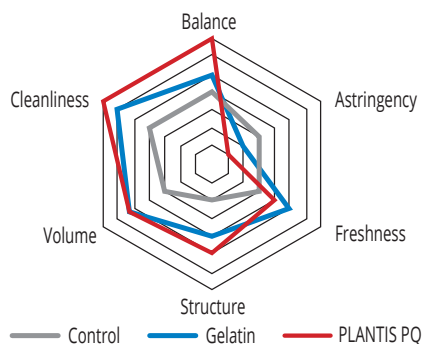
DOSAGE

4-10 g/hL

PACKAGING

1 kg
10 kg

Tasting comparison between tradition fining vs plant-based fining (PLANTIS PQ).



ALSO AVAILABLE

PLANTIS AFP

Potato protein to remove catechins and short-chain-length polyphenols.

PLANTIS AF



Must
Static clarification



- Good compaction of the lees
- Prevents premature aging

PLANTIS AF-Q



Must
Static clarification
Flotation
Wine



- Fast and efficient clarification
- Metal removal and increased shelf-life
- Increased aromatic cleanliness and freshness

PLANTIS PQ



Wine



- Decreases astringency and bitterness

PLANTIS L



Must
Flotation



- Easy-to-use
- Improves yield, aids in rapid clarification