



Ferrozin

Potassium hexacyanoferrate (II) for blue fining

Product description

Blue fining of wine is performed using Ferrozin, a ferrocyanide, also known as potassium hexacyanoferrate (II), or yellow prussiate of potash. Ferrozin reduces elevated heavy metal content in wines to negligible levels precipitation.

Elevated metal contents may cause a haze, bitterness and increased tendency of the wine to oxidise. Apart from iron, which is naturally absorbed by the vine roots (approx. 2 - 5 mg/L), the sources of metal uptake are cellar equipment, preparation aggregates, pipes, valves, taps, pumps, storage tanks, etc. which come into contact with the grapes, mash, must or wine. Metallic components are released by the fruit acids in particular. The consequences of increased metal adsorption, especially of iron, are stubborn haze, usually combined with protein, tannin (black haze) and phosphates (white or grey haze). Elevated metal values may also have a negative effect on flavour. The wine ages faster as the metals' catalytic effect causes increased oxidation. Increased metal contents can also impede fermentation, which is why it is necessary to pay great attention to the correct Ferrozin dosage, especially when making sparkling wine. The effect of ascorbic acid is also negated by a high proportion of metals in wine. Ferrozin also results in much more effective clarification and better filterability.

Permitted according to current laws and regulations. Laboratory tested for purity and quality.

Dosage and use

Depending on the operational circumstances, blue fining is carried out in young wine before the second racking, or before bottling where finished wine is concerned. The dosage is generally 1 - 5 g Ferrozin per 100 L wine, at 15 - 20 °C. Greater quantities are used only in exceptional circumstances.

The quantity of Ferrozin required should be determined in advance by preliminary tests in a specialist wine laboratory. According to EU Regulations, the preliminary test, treatment and subsequent checks must be conducted and monitored by an appropriately trained oenologist. When taking samples, careful attention must be paid to a true representative sample from the barrel/tank centre, preferably by stirring beforehand. Samples should only be taken from taps/valves after approx. 10 L have been run off. The Ferrozin required is dissolved in 5 - 10 times the volume of warm water and immediately added to the wine with the mixer running. It is essential that patchy excess concentrations are avoided. The turbidity will turn blue (so-called Berlin blue) after addition. The blue sediment sticks stubbornly to rough surfaces, so it is essential that fining is carried out in smooth-walled containers. Depending on the degree of clarity, the blue sediment must be racked off after approx. 8, but at most after 14 days. It is essential that a subsequent check is carried out in a specialist laboratory. For safety, treatment with Ferrozin should be followed by gelatine/colloidal silica fining, e.g. with 50 mL/100 L ErbiGel® Liquid and 100 mL/100 L Klar-Sol Super. IsingClair-Hausenpaste gel must be incorporated for additional clarifying and fining for wines which are expected to be slow to clarify because of low temperatures, a high pH value and high extracts. 50 mL/100 L Klar-Sol Super and 100 mL/100 L IsingClair-Hausenpaste are added two to three hours after blue fining has been carried out. This fining also causes residual blue fining to be precipitated. If Ferrozin is used at the same time as other fining agents, bentonite fining should basically be carried out beforehand and always followed by clarification and fining with colloidal silica and gelatine or IsingClair-Hausenpaste. The respective applicable legal provisions regarding sediment disposal must be observed.

Storage

Store in a dry place, away from light. Close tightly before storing. Keep Ferrozin out of the reach of children.

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