

Vegetarian & Vegan Wines

One of the processes in wine making is called “fining”, which helps to clarify the wine and remove tiny particles of debris. A fining agent is added to a vat of wine and will gradually sink from top to bottom, magnetically collecting any unwanted particles on the way down. The clear wine is then “racked” or decanted into a clean tank and the sediment and fining agent is left behind.

The most commonly used fining agents in wine production are egg whites, casein (a milk product), isinglass (made from the swim bladder of sturgeon fish) and bentonite clay. The latter is widely used and makes the finished wine suitable for Vegans and Vegetarians.