

Not all **wine** is **vegan**.

The reason behind not all wine being vegan or even vegetarian friendly is because of the way wine is clarified. This is a process called 'fining'.

The most commonly used fining agent are :

- Casein – a milk protein
- Albumin – egg whites
- Gelatin – animal protein
- Isinglass – fish bladder protein

[Know more](#)



Vegan wines

There are some wines with a label saying they are vegan or vegetarian friendly. These wines are made without animal products by either leaving the particles in the wine or using other fining products.

Vegan fining agents are :

- Carbon
- Bentonite clay
- Kaolin clay
- Limestone
- Silica gel
- Plant casein
- Vegetable plaques

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Source- The cheeky veno



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