



STATION
ŒNOTECHNIQUE
DE CHAMPAGNE



ADJUVANT 83 LIQUIDE

Extremely pure bentonite
Clarifying of wine in bottle after the secondary fermentation.

CHARACTERISTICS

ADJUVANT 83 allows the clarification of wine in the bottle, during the secondary fermentation.

It collects the deposit either from riddling on stands by the GYROPALETTE method.

ADJUVANT 83 is a balanced and elaborated blend of bentonites and mineral colloids.

The use of bentonites from different sources reduces inequalities between batches and above all, enables the most precious qualities of American and continental bentonites to be combined. Each arrival is carefully controlled by tests.

Once it is injected in the wine, **ADJUVANT 83** flocculates and collects all the particles of the cloudiness. Yeasts are energetically trapped in the flakes.

When bottled on boards, **ADJUVANT 83** coats the glass to which it does not adhere and forms an isolating layer. Yeasts are drawn to the neck in a consistent manner and without leaving traces on the glass. It is perfectly effective on stands, but its formula was designed in view of ultra-rapid riddling obtained by the GYROPALETTE method.

APPLICATION RATE

6 cL of **ADJUVANT 83** per hectolitre of wine to be bottled and for an initial inoculation, including between 1 and 2 million cells per millilitre of wine to be bottled. Complete the clarifying action of **ADJUVANT 83** by adding 6 cL/hL of **TANIN-TIRAGE**.

INSTRUCTIONS FOR USE

INSTRUCTIONS must be scrupulously respected.

ADJUVANT 83 must be incorporated in the starter.

Separate the required quantity of starter.

Measure the quantity of **ADJUVANT 83** and dilute it to 2 parts water (never with wine).

Incorporate in the starter tank with a centrifugal pump fitted with a fining connection.

Carry out an ullage.

Slowly open the union in order to draw off the additive on the entire volume of the starter tank.

Stir the wine vigorously throughout the addition of products and during bottling.

It is better to use a hollow shaft stirrer connected to a curtain valve.

Precaution for use :

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

1 L bottle - carton of 15 x 1 L

5 L jerrycan – carton of 4 x 5 L

10 L jerrycan



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STORAGE

Store unopened package away from light in a dry and odorless area. Store away from frost.
Opened package: use rapidly.

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