



STATION
ŒNOTECHNIQUE
DE CHAMPAGNE

ADJUVANTS

ADJUVANT 92 LIQUIDE

**Adjuvant 92 is the latest generation
Filmed deposit – easy and rapid riddling**

CHARACTERISTICS

ADJUVANT 92 is a latest generation riddling adjuvant. It contains alginic and mineral colloids. Alginic colloids trap the yeasts because their composition is close to those of certain constituents of the yeasts' cell walls. Mineral colloids make the mass of the deposit heavier and pack it. Each batch of each constituent is carefully controlled by entirely original tests. Once it is injected in the wine, **ADJUVANT 92** flocculates and collects all the particles of the cloudiness. Yeasts are energetically trapped in the flakes. When bottled on slats, **ADJUVANT 92** coats the glass to which it does not adhere and forms an isolating layer. The yeasts are contained in this layer and multiply. After 4 months on slats, the deposit resembles a film that coats the glass along a width of 5 cm. This film rolls on the sides. Classical hand turning is of no use, and may even be harmful. During riddling, **ADJUVANT 92** slides quickly towards the neck in a consistent manner and without leaving traces on the glass. It is perfectly effective on stands, but its formula was developed for ultra-rapid riddling obtained by the GYROPALETE method, combined with the TSR 504.

APPLICATION RATE

ADJUVANT 92 is used alone at the dose of:
8 cL (80 mL/hL) of wine to bottle.
Complete the clarifying action of **ADJUVANT 92** by adding 6 cL/hL of **TANIN-TIRAGE** and 2 cL/hL of **COMPLEXE A.N.**

INSTRUCTIONS FOR USE

INSTRUCTIONS must be scrupulously respected.

ADJUVANT 92 must be incorporated in the starter. Separate the required quantity of starter. Measure the quantity of starter and dilute it with 2 parts cold water. Incorporate the diluted suspension slowly and regularly with an automatic metering bottling pump or with a fining connection mounted on the suction end of a centrifugal pump. In the second case, establish a pumping circuit between the bottom and top of the starter tank and slowly draw off the adjuvant with the fining connection. Never add **ADJUVANT 92** with a pail to the top of the tank. Pump the starter-Adjuvant mixture into the wine tank that already contains the liquor. Continue stirring the wine throughout the addition of products and during drawing.

Precaution for use :

For oenological and specifically professional use.
Use according to current regulation.

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PACKAGING

1L
10 L jerrycan

STORAGE

Store unopened package away from light in a dry and odorless area. Store away from frost.

Opened package: use rapidly.

Use before the best before date (BIUB) stamped on package.

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