

ADJUVANT AGGLO LIQUIDE

Selected bentonites and alginates.

SPECIAL ADAPTATION FOR “PRISE DE MOUSSE” WITH AGGLOMERATING YEASTS STRAIN SY 043.

CHARACTERISTICS

- ◆ ADJUVANT AGGLO is a balanced elaborated blend of mineral colloids (bentonites) and organic colloids (alginates, authorised since September 1, 1985).
- ◆ 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 original tests. The alginate extends the action of the bentonites and collects the yeast-bentonite compound in a jellified, consistent and very slippery mass.
- ◆ Although not scientifically proven, apparently there is a particular attraction, between the flakes of **ADJUVANT AGGLO** and the cell walls of agglomerating yeasts. The flakes formed by this new combination of yeasts-particles aggregates in the fermenter and then in a consistent film in the bottle at the end of the “prise de mousse”. This film deteriorates slightly to not at all during handling.

METHOD

- ◆ It does not adhere to the glass. When the bottles are tilted, the film rapidly slides to the neck of the bottle. Careful riddling requires an elaborate cycle, which never exceeds 3 days on the GYROPALETTE.
- ◆ More time can be gained in the pre-riddling phases by the use of the TSR 504.



INSTRUCTIONS FOR USE

These INSTRUCTIONS must be scrupulously followed.

- ◆ **ADJUVANT AGGLO** is incorporated into the starter in a stirred tank.
- ◆ Measure the required quantity of **ADJUVANT AGGLO** and dilute it with 3 parts cold water.
Incorporate the diluted suspension slowly and regularly with an automatic metered pump or with a fining, mounted on the suction end of a centrifugal pump.
- ◆ In the second case, prepare a pumping circuit between the bottom and top of the starter tank and slowly draw off the **adjuvant** with the fining.
- ◆ Never add **ADJUVANT AGGLO** with a bucket to the top of the tank.
- ◆ Pump the starter-**Adjuvant** mixture into the wine tank already containing the liquor.
- ◆ Continue stirring the wine throughout the addition of products and during drawing off.
- ◆ If necessary, use a hollow stirring shaft connected to a curtain valve.

DOSAGE

- ◆ 8 centilitres of **ADJUVANT AGGLO** per hL of wine for an initial inoculation included between 1 and 2 millions cells per millilitre of wine.

PACKAGING

- ◆ 10 L jerrycan

STORAGE

- ◆ Full original sealed packaging, store in a dry and odourless environment, out of the light.
- ◆ Respect the use-by date, before opening.
- ◆ Once opened, use quickly.