

# ADJUVANT M.O. Liquide

Selected Bentonites – Alginate

(Stabilizing agent : E 228 - SO<sub>2</sub> = 0,1 %)

CLARIFYING OF BOTTLED WINE IN “CHAMPENOISE” METHOD.

## CHARACTERISTICS

- ◆ **ADJUVANT M.O. LIQUIDE** is a latest generation in **riddling adjuvant**. Alginic colloids trap yeasts because their composition is close to those of certain constituents of the 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 injected in the wine, **ADJUVANT M.O. LIQUIDE** flocculates and collects all the particles of the cloudiness. Yeasts are energetically trapped in these flakes.
- ◆ When bottles are on slats, **ADJUVANT M.O. LIQUIDE** coats the glass that it does not adhere to and forms an isolating layer. Yeasts are contained in this layer and multiply. After 4 months on slats, the deposit presents a high coherence. Deposit fragments are heavy and does not compromise of thin elements.
- ◆ Classical hand turning is of no use, and may even be harmful. During riddling, **ADJUVANT M.O. LIQUIDE** rapidly slides to the neck in a consistent mass and without leaving traces on the glass. It is perfectly effective on stands, but its formula was developed for ultra-rapid riddling with the automatic system (GYROPALETTE).
- ◆ **ADJUVANT M.O. LIQUIDE** is a ready to use riddling adjuvant. Its “thixotrope” character gives to it a lightly gelified aspect at rest. Just before each use, you must shake the jerrycan vigorously. It immediately regains its fluidity.



## DOSAGE

- ◆ **6 to 8 cL/hL** of wine to be bottled and for a medium inoculation of 1 to 1,5 millions cells/mL of wine.

## HOW TO USE

- ◆ **Before each use, shake the jerrycan vigorously.** **ADJUVANT M.O. LIQUIDE** is a “thixotrope” liquid. A light gel may form when left untouched. Mix to regain the fluidity.
- ◆ Dilute **ADJUVANT M.O. LIQUIDE** in its equal volume of cold water. **Never use wine.**
- ◆ **ADJUVANT M.O. LIQUIDE** must be introduced on the yeasts starter.
- ◆ Inject the necessary quantity of **ADJUVANT M.O. LIQUIDE** with the corresponding volume of yeasts starter, first isolated in a little tank. Use a DOSACOL (fining connection).
- ◆ After that, the volume of **ADJUVANT M.O. LIQUIDE** + Yeasts starter will be added to the wine to be bottled. Use a DOSACOL.
- ◆ Keep mixing all along the bottling.

## PACKAGING

- ◆ 10 L jerrycan.

## STORAGE CONDITIONS

- ◆ Full original sealed packaging, store in a dry, odourless environment, out of the light, that is free from frost.
- ◆ Do not freeze
- ◆ Once opened, use quickly.