

# ADJUVANT AGGLO POWDRE

Selected bentonites and alginates.

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

## CHARACTERISTICS

- ◆ **ADJUVANT AGGLO powder** is a balanced elaborate blend of mineral colloids (bentonites) and organic colloids (alginates, authorized 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 completes the action of the bentonites and collects the yeast-bentonite complex in a gelled, consistent and very slippery mass.
- ◆ Although not scientifically proven, apparently there exists particular attractions between the flakes of **ADJUVANT AGGLO** and the cell walls of agglomerating yeasts. The particles formed by this new combination of yeasts-flakes aggregates in the fermenter and then a consistent film in the bottle at the end of fermentation. This film deteriorates very slightly or not at all during handling.

## COMPOSITION

- ◆ **AGGLO ADJUVANT** powder is prepared from several carefully selected bentonites and alginates.



## DOSAGE

- ◆ 3 grams of powder per hectolitre of wine for an average inoculation of 1 to 1.5 million cells per ml of the wine.

## INSTRUCTIONS FOR USE

- ◆ A suspension must first be prepared in water.
  - 35 g of powder per litter of cold water (never use wine).
- ◆ Thoroughly mix with a rapid electric drill fitted with a propeller (2000 rpm), sprinkling the bentonite on the surface of the stirred water.
- ◆ Allow to swell for 2 hours. Stir again.
- ◆ Use the liquid suspension at 8 centilitres per hectolitre of wine.
- ◆ Dilute again with 2 parts water before use.
- ◆ Separate the quantity of yeast required for bottling and add it to the required quantity of adjuvant using a fining connection. Maintain contact for about 30 minutes. Then, incorporate the yeast + adjuvant mixture to the wine + liquor mixture. Mix carefully. Maintain stirring throughout bottling. The liquid preparation must be used within 24 hours.

## PACKAGING

- ◆ 1 kg bag – carton of 20 x 1 kg

## STORAGE

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