

USING ADJUVANTS

INSTRUCTIONS FOR USE

Method for adding to wine

- Unacceptable methods**
- Emptying the container from the top of the vat.
 - Adding from the bottom directly with a pump.
 - Prior mixing with a small quantity of wine.
 - Mixing with tannin.
 - Etc....

- Imperative conditions**
- Dilute by 3 with cold water.
 - Coat yeasts with adjuvant
 - Maintaining contact for at least 30 minutes.

Method A

- Possible but regular Methods**
- Introducing with a fining connection to the inhale the whole amount of wine, already containing the yeasts and liquor.
 - Introducing with a fining connection to the starter previously drawn off into a separate vat.
 - After 30 minutes of contact, the yeast-adjuvant mixture is added to the wine-liquor mixture and carefully homogenized.

Method B

- Recommended, highly reliable methods**
- Simultaneous introducing wine – liquor – starter - adjuvant
 - With metering pump.

Method B is currently widely used and gives very satisfactory results.

Three ways are recommended :

- 1) **DV 10 yeasts** (“Champenoise“ selection – **SCEC**)
+ **ADJUVANT 83 Liquid** → Simple, easy and fast riddling.
- 2) **DV 10 yeasts** (“Champenoise“ selection – **SCEC**)
+ **ADJUVANT 92 Liquid** → Used with mechanized method (TSR 504 – Gyropalettes).
- 3) **Agglomerating yeasts SY 043** (“Champenoise“ selection – **SCEC**)
Breeding in fermenting tank + **ADJUVANT AGGLO Liquid** → very technical product, follow very carefully your oenologist’s advice.

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