

CLAR T TIRAGE

HELPS IN BOTTLE FINING DURING “PRISE DE MOUSSE”.
REINFORCES THE WINES STRUCTURE.

CHARACTERISTICS

- ◆ A blend of Gall nut and chestnut tannin.
- ◆ Wine tannins serve the essential purpose of :
 - Allowing the fining of white wines and certain red wines.
 - Reinforcing the structure of a wine and participating in its aging.
 - Protecting the coloured matter in red wine vinification.
- ◆ Tannin is an important savoury element of wine.
- ◆ **CLAR T TIRAGE** is a solution (alcohol extraction) containing a blend of 80% Gall nut tannin , (with a purity rating of 95%) and 20 % Chestnut tannin.
- ◆ **CLAR T TIRAGE** induces a light fining in the bottle at the beginning of the “prise de mousse” but does not really change the texture of the deposit.
- ◆ **CLAR T TIRAGE** added at bottling time protects the structure and the balance of the wine, guaranteeing a fine ageing.
- ◆ Pure Chestnut tannin solution gives a very fine, persistent white foam .

DOSAGE

- ◆ 6 centilitres per hectolitre of wine to be bottled.

INSTRUCTIONS FOR USE

- ◆ At bottling time, our recommendations for a dry wine can be used in the majority of cases :
- ◆ Add by hectolitre of wine to be bottling :
 - 2.2 kg of sugar to obtain a final pressure of 5.5 atmospheres.
 - 3 litres of ferment (at 40 to 50 millions cells/mL max)
 - 6 cL of **ADJUVANT**
 - 6 cL. of **CLAR T TIRAGE**
 - 5 g. of **PHOSPHATE COMPOSE**
- ◆ Aerate significantly, maintain a constant agitation of the wine during the bottling .
- ◆ Check the fermentation regularly by our laboratory.



PACKAGING

- ◆ 1 L bottle
- ◆ 5 L jerrycan
- ◆ 10 L jerrycan

STORAGE

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