

# CLAR T VINIF

## CLARIFYING AND FINING OF BASE WINES TO ELABORATE SPARKLING WINES.

### CHARACTERISTICS

- ◆ **CLAR T Vinif** is a light brown solution containing 100 g of tannin from gallnuts per liter.
- ◆ **CLAR T Vinif** permits clarification of "blancs de blanc" and "blancs de noir" wines to elaborated sparkling wines.
- ◆ **Must** : **CLAR T Vinif** helps in settling and clarifying by coagulating excess protein matter.  
It inhibits undesirable micro-organisms because of its slight antiseptic power.  
It reinforces the structure of musts and of wines obtained from grapes of weak constitution.  
It forms a stable complex with anthocyanes and leucoanthocyanes.
- ◆ **Wine** : **CLAR T Vinif** is necessary in white wines, for clearing those with slightly hydrolysed gelatine (**GELISOL**).
- ◆ **Bottling** : **CLAR T Vinif** assists in the clarification of bottled wines in the "Champenoise" method and keeps organoleptic characters and structure.

### DOSAGE

- ◆ **Must from** : 5 to 8 cL of **CLAR T Vinif** per hL
- ◆ **Fining** : follow the wine maker's advice
- ◆ **Bottling** : 3 cL of **CLAR T Vinif** per hL.

### INSTRUCTIONS FOR USE

- ◆ **CLAR T Vinif** : incorporate directly and mix carefully.

### WARNING

- ◆ At high doses, **CLAR T Vinif** requires several weeks or even several months to blend perfectly with the wine.

**PACKAGING**

- ◆ **CLAR T Vinif** : 1 L bottle – carton of 15 x 1 L  
5 L jerrycan – carton of 4 x 5 L  
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.

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