

ADJUVANT 83 POUDRE

Pure bentonite

CLARIFYING OF WINE IN THE BOTTLE AFTER THE SECONDARY FERMENTATION.

CHARACTERISTICS

- ◆ **ADJUVANT 83** allows clarification of wine in the bottle during the secondary fermentation.
It collects the deposit either from riddling on stands or with the GYROPALETTE method.
- ◆ **ADJUVANT 83** is a balanced and elaborated blend of bentonites and mineral colloids.
- ◆ 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 tests.
- ◆ Once it is injected in the wine, **ADJUVANT 83** flocculates and collects all the particles of the cloudiness.
- ◆ Yeasts are energetically trapped in the flakes.
- ◆ When bottled on slats, **ADJUVANT 83** coats the glass, to which it does not adhere and forms an isolating layer. Yeasts are drawn towards the neck in a consistent manner and without leaving traces on the glass. It is perfectly effective on stands but its formula was designed for ultra-rapid riddling obtained through the GYROPALETTE method.

APPLICATIONS RATES

- ◆ 2 to 3 g of powder per hectolitre of wine to bottle for an average inoculation of 1 to 1.5 million cells per mL in the wine to be bottled.

INSTRUCTIONS FOR USE

First it is essential to make a liquid suspension into water.

For the suspension of **ADJUVANT 83**, use preferably a tank equipped with a central agitator. For smaller preparations, use a fast electric drill (about 2000 turns per minute) fitted with a propeller.

To make a 100-litre **ADJUVANT 83** suspension :

- ◆ Put 80 litres of cold drinkable water (never use wine). Stir the water up.
- ◆ Sprinkle the water with **ADJUVANT 83** while riddling. The proportion is 40 grams per litre, that is to say 4 kilos of powder.
- ◆ Let stir for an hour.
- ◆ After that, stop the riddling, then add water up to 100 litres of solution, stir again for 5 minutes.
- ◆ Let it rest for 24 to 48 hours to make the preparation swell.
- ◆ Before use or before the packaging, start the riddling again and maintain it.
- ◆ If the preparation is to be used beyond a week, add 7 mL of Baktol 150 per litre of Liquid Adjuvant.

Use the liquid suspension at the rate of 6 to 8 cL/hL (60 to 80 mL/hL) of wine to bottle.

Dilute the solution again to 2 parts water before use.

Separate the quantity of starter required for bottling and add it to the required quantity of adjuvant using a union.

Maintain in contact for about 30 minutes. Then, incorporate the yeast + adjuvant mixture to the wine + liquor mixture. Mix thoroughly.

Maintain stirring throughout bottling.

PACKAGING

- ◆ 1 kg bag – carton of 15 x 1 kg

STORAGE

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