

COMPLEXE A.N. LIQUIDE

Mineral colloids - Nutrients

IMPROVES THE RIDDLING AND MAKES A MORE COMPACT DEPOSIT

CHARACTERISTICS

- ◆ **COMPLEX A.N. Liquide** is a preparation to be used for wines prepared with the Champagne process.
It is a complement to classical shaking adjuvants.
It acts by diluting the yeast deposit and isolating it from the glass. It provides a substratum on which the yeast can attach and thus adhere to the glass of the bottle.
It does not increase the volume of the deposit to any great extent.
- ◆ **COMPLEX A.N. Liquide** contains hydrophobic inorganic and organic colloids, as well as nutrients rendering the yeasts more graining.
- ◆ **COMPLEX A.N. Liquide** is a complement for all classical shaking adjuvants. It does not replace them.
It is preferable to incorporate **COMPLEX A.N. Liquide** with the yeast at the same times as the adjuvant used.

DOSAGE

- ◆ 2 to 3 centiliters of **COMPLEX A.N. Liquide** per hectoliter of wine to bottle.

CAUTION :

COMPLEX A.N. Liquide settles in the jerrycan. It must be thoroughly mixed before each addition.

INSTRUCTIONS FOR USE

- ◆ Dilute **COMPLEX A.N. Liquide** in a small quantity of water and add to the bottling vat at the same time as the adjuvant.



79, av. A.A. Thévenet - B.P. 1031 - Magenta - 51319 Epernay cedex
Tél. : 00 33 (0)3 26 51 56 45 - Fax : 00 33 (0)3 26 51 87 60
www.oenotechnic.com

PACKAGING

- ◆ 1 L bottle, carton of 15 x 1 L
- ◆ 5 L jerrycan, carton of 4 x 5 L

STORAGE

- ◆ Unopened packing, seal of origin, away from light, in a dry and odour free place.
- ◆ Do not freeze.
- ◆ Opened packing : to be used rapidly.

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