

Instructions for use of liquid CRISTAB GC

Example for 10hL of treated wine with dosage 20 cL/hL (=10g/hL)



2L
Liquid Cristab GC



Plan a dilution of liquid Cristab GC to $\frac{1}{3}$ or $\frac{1}{4}$ (1 volume of Cristab GC for 2 or 3 volumes of wine)
Drain the cans into the container

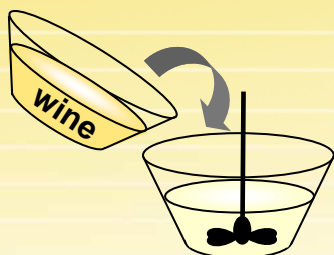


Rinse several times the cans with the wine and shake up

Shake up



To obtain an efficient agitation, it is recommended to use a propeller (or pumping over for big volumes)

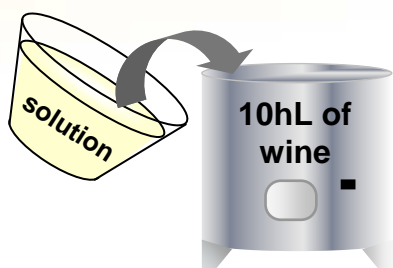


Maintain the agitation during the dilution with the wine

Shake up



Then carry on with the agitation for 25/30 minutes



Add the solution with a Venturi steel connection or pumping over in closed circuit,
Make sure it is well-homogenized



A period of 48 hours after the incorporation of the Cristab GC solution into the wine is preferable before considering filtration and then bottling of the wine.



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