



ADJUVANT 83

Pure Bentonite Powder CLARIFYING OF WINE IN THE BOTTLE AFTER THE SECONDARY FERMENTATION

CHARACTERISTICS

- ◆ **ADJUVANT 83** enhances **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 a blend of bentonites from different sources reduces inequalities between product batches and above all enables the most desirable qualities of American and continental bentonites to be combined.
- ◆ Each lot of bentonite to be incorporated undergoes testing for quality assurance.
- ◆ Once it is dosed in the wine, **ADJUVANT 83** flocculates and collects all the particles causing cloudiness.
Yeasts are energetically trapped in the flakes.
- ◆ When bottled on slats or stands, **ADJUVANT 83** coats the glass, to which it does not permanently adhere but forms an isolating layer. Yeasts are drawn towards the neck in a consistent manner and without leaving traces on the glass. It is effective on stands but the formulation was designed especially for ultra-rapid riddling obtained through the GYROPALETTE method.

APPLICATION

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

PREPARATION

- ◆ A, suspension must be previously prepared in distilled or spring water.
- 40 g of powder per litre of cold water (never use wine).
- ◆ Carefully mix with a rapid electric drill fitted with a propeller (2000 rpm), sprinkling the bentonite on the surface of the stirring distilled or mineral water.
Let it swell for about 12 to 24 hours and stir again.

INSTRUCTIONS

- ◆ Use the 40 g/L Adjuvant 83 liquid suspension at
- 6 centilitres per hectolitre of wine to be bottled. (6cL/hL = 60mL/hL)
- ◆ Dilute the solution again with 2 parts water before use.
- ◆ Separate the quantity of yeast 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.

PACKAGE

- ◆ 1 kg bag – carton of 15 x 1 kg

STORAGE

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