



ADJUVANT 92

Bentonite – Alginate Powder

**ADJUVANT 92 IS THE LATEST GENERATION FOR
FILMED DEPOSIT – EASY AND RAPID RIDDLING AID**

CHARACTERISTICS

◆ **ADJUVANT 92 POWDER** is the latest generation riddling adjuvant. It contains a blend of alginic and mineral colloids, prepared from carefully selected bentonites and alginates.

Alginic colloids trap the yeasts because their composition is close to those of certain constituents of the yeasts' cell walls. Mineral colloids make the mass of the deposit heavier and compact. Each batch of individual constituents is carefully controlled by entirely original tests to assure quality performance.

- ◆ Once it is dosed in the wine, **ADJUVANT 92 POWDER** flocculates and collects all the particles causing cloudiness. Yeasts are energetically trapped in the flakes.
- ◆ When bottled on slats, **ADJUVANT 92 POWDER** coats the glass, to which it does not permanently adhere, and forms an isolating layer. The yeasts are contained in this layer and multiply.
After 4 months on slats, the deposit resembles a film that coats the glass along a width of 5 cm. This film rolls on the sides.
- ◆ Classical hand turning is of no use, and may even be harmful when using Adjuvant 92. During riddling, **ADJUVANT 92 POWDER** slides quickly towards the neck in a consistent manner and without leaving traces on the glass.
It is effective on stands, but the formulation was developed for ultra-rapid riddling obtained by the GYROPALETE method, combined with the TSR 504.

APPLICATION

- ◆ 3 to 4 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. (3 to 4 g/hL)

PREPARATION

- ◆ A suspension must be previously prepared in distilled or spring water.
 - 50 g of powder per litre of cold water (never use wine) (50g/L).
- ◆ Carefully mix with a rapid electric drill fitted with a propeller (2000 rpm), sprinkling the bentonite on the surface of the stirring water.
- ◆ Let it swell for about 12 to 24 hours and stir again.

INSTRUCTIONS

- ◆ Use the 50g/L Adjuvant 92 liquid suspension at : 6 to 8 cL per hL of wine to be bottled.
(6 to 8 cL/hL = 60 to 80 mL/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.
- ◆ **The liquid preparation must be used within 24 hours.**

PACKAGE

- ◆ 5kg bag – carton of 4x 5kg

STORAGE

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