



CLAR T SPECIAL TIRAGE

A liquid blend of gall nut and chestnut tannins with supplementary copper

HELPS IN BOTTLE FINING DURING “PRISE DE MOUSSE”
REINFORCES THE WINES STRUCTURE
PREVENTS REDUCTION CHARACTER

CHARACTERISTICS

- ◆ Wine tannins serve the essential purpose of :
 - Optimizing the fining of white and certain red wines,
 - Reinforcing the structure of wine and enhancing aging potential,
 - Protecting the color in red winemaking.
- ◆ Tannin is an important organoleptic element of wine.
- ◆ **CLAR T SPECIAL TIRAGE** is a solution (alcohol extraction) containing a blend of 95% purity Gall nut tannins (80% blend) and Chestnut tannins (20% blend).
- ◆ **CLAR T SPECIAL TIRAGE** induces a light fining in the bottle at the beginning of the “prise de mousse” but has no impact on the texture of the deposit.
- ◆ **CLAR T SPECIAL TIRAGE**, added at bottling time, protects the structure and the balance of wine, guaranteeing a fine ageing.
- ◆ Pure Chestnut tannin solution gives a very fine, persistent white foam.
- ◆ Tannin plays an important role in the binding capacity with regard to reduction compounds (volatile sulfur compounds or HS- radicals) but this property is not always enough to eliminate the reduction character.
- ◆ **CLAR T SPECIAL TIRAGE** is supplemented with copper ions to reinforce tannin characteristics. Low doses of copper (6 cL/hL), is however enough to neutralize the formation of these undesirable compounds, which can sometimes occur due to the yeasts, especially bound yeasts.

APPLICATION

- ◆ Recommended dosage for Clar T Special Tirage is **6 cL/hL** of wine to bottle.

INSTRUCTIONS

- ◆ At bottling time, our recommendations for a dry wine can be used in the majority of cases :
- ◆ Add per hectolitre of wine to bottle :
 - 2.2 kg of sugar to obtain a final pressure of 5.5 bars
 - 3 L of ferment (at 40 to 50 millions yeast cells/mL maximum),
 - 6 cL of **ADJUVANT**,
 - 6 cL of **CLAR T SPECIAL TIRAGE**,
 - 2 cL of **COMPLEX A.N.** in compliance with the adjuvant used and with the oenologist advice.
 - 5 g de **PHOSPHATE COMPOSE (DAP/thiamine blend)**.
- ◆ Aerate significantly, maintain a constant agitation of wine during bottling.
- ◆ Have the quality of fermentation checked regularly by a laboratory.

PACKAGE

- ◆ 1 L bottle
- ◆ 5 L jerrycan
- ◆ 10 L jerrycan

STORAGE

- ◆ Full original sealed packaging, store in a dry, odorless environment, out of the light.
- ◆ Do not freeze.
- ◆ Once opened, use quickly.