



CLAR T TIRAGE

A blend of Gall nut and Chestnut tannin in solution.

**HELPS IN BOTTLE FINING DURING “PRISE DE MOUSSE”
REINFORCES THE WINES STRUCTURE**

CHARACTERISTICS

- ◆ Wine tannins serve the essential purpose of :
 - Optimizing the fining of white wines and certain red wines.
 - Reinforcing the structure of a wine and participating in its aging.
 - Protecting the color in red winemaking.
- ◆ Tannin is an important organoleptic element of wine.
- ◆ **CLAR T TIRAGE** is a solution (alcohol extraction) containing a blend of 80% Gall nut tannin, (with a purity rating of 95%) and 20 % Chestnut tannin.
- ◆ **CLAR T 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 TIRAGE** when added at bottling time protects the structure and the balance of the wine, guaranteeing a fine ageing.
- ◆ Pure Chestnut tannin solution contributes a very fine, persistent white foam.

APPLICATION

- ◆ Dosage : 6 cL/hL of wine to be bottled (60mL/hL of wine to be bottled)

INSTRUCTIONS

- ◆ At bottling time, our recommendations for a dry wine can be used in the majority of cases
- ◆ Add by hL of wine to be bottled :
 - 2.2 kg of sugar to obtain a final pressure of 5.5 bars.
 - 3 L of ferment (yeast starter culture at 40 to 50 millions cells/mL max)
 - 6 cL of **ADJUVANT**
 - 6 cL. of **CLAR T TIRAGE**
 - 5 g of **PHOSPHATE COMPOSE**
- ◆ Aerate significantly, maintain a constant agitation of the wine during the bottling.
- ◆ Check the fermentation regularly.

PACKAGE

- ◆ 1 L bottle
- ◆ 5 L bottle
- ◆ 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.