



## **COMPLEX A.N. LIQUID**

### **Mineral colloids - Nutrients**

IMPROVES THE RIDDLING AND MAKES A MORE COMPACT DEPOSIT

### **CHARACTERISTICS**

- ◆ **COMPLEX A.N. Liquid** is a preparation to be used for wines made following the traditional Champagne process.  
It is a complement to classical shaking adjuvants.  
It acts by diluting the yeast deposit and isolating it from the glass. It provides a substratum on which the yeast can attach and thus adhere to the glass of the bottle.  
It has no effect on the quantity or volume of deposit.
- ◆ **COMPLEX A.N. Liquid** contains hydrophobic inorganic and organic colloids, as well as nutrients rendering the yeasts more graining.
- ◆ **COMPLEX A.N. Liquid** is a complement for use with all classical shaking adjuvants. It does not replace them.  
It is preferable to incorporate **COMPLEX A.N. Liquid** with the yeast at the same time the adjuvant is used.

### **APPLICATION**

- ◆ 2 to 3 cL of **COMPLEX A.N. Liquid** per hL of wine to bottle. (20 to 30 mL/hL)

### **CAUTION :**

**COMPLEX A.N. Liquid** settles in the bottle. It must be thoroughly mixed before each addition.

### **INSTRUCTIONS**

- ◆ Dilute **COMPLEX A.N. Liquid** in a small quantity of water and add to the bottling vat at the same time as the adjuvant.

### **PACKAGE**

- ◆ 1 L bottle, carton of 15 x 1 L
- ◆ 5 L jerrycan, carton of 4 x 5 L
- ◆ 10 L jerrycan

### **STORAGE**

- ◆ Unopened packing, seal of origin, away from light, in a dry and odor free place.
- ◆ Do not freeze.
- ◆ Opened packing : to be used rapidly.