

INOCLAIR 2 POUDRE

CLARIFICATION - FINING OF MUSTS

A combination of bentonite and alginate

↘ OENOLOGICAL APPLICATIONS

INOCLAIR 2™ reduces the time taken for riddling and can be used with traditional yeast.

The bentonite component has a low protein removal capacity.

The alginate has been chosen for its viscosity to ensure the yeast/bentonite sediment remains intact.

INOCLAIR 2™ should be added with the yeast prior to secondary fermentation.

↘ INSTRUCTIONS FOR USE

- For tirage

Add 100 g of **INOCLAIR 2™ POUDRE** to 10 L of cold water, mix well by using a mixer if to avoid lumps. Let swell for 6 to 12 hours, remix then. Add preferably to the yeast culture, add to tank – keep tank homogenous.

INOCLAIR 2™ POUDRE should never be added directly to the wine prior dilution.

- For riddling

It is important not to shake the bottles at the point of riddling.

↘ DOSE RATE

- 3 to 4 g/hL so 30 to 40 cL/hL of the prepared solution per hectoliter of wine.

↘ PACKAGING AND STORAGE

- Packs 100g, 500g and 1 kg

Store in a dry environment which is well ventilated at a temperature between 5 and 25 °C.

INOCLAIR 2™ POUDRE rapidly loses its efficiency soon after opening. Use solution within 24 hours.

The recommended use by date is marked on the packaging.