

ACTICLEAN

OPTIMIZATION OF FERMENTATION

Detoxifier

↓ OENOLOGICAL APPLICATIONS

ACTICLEAN is made up of inactivated yeasts and an inert base.

ACTICLEAN provides yeasts with the elements they need for optimum development and activity during all phases of fermentation.

Its combined action on the environment (must-wine) and on the micro-organisms themselves significantly reduces problems linked to the consumption of sugars and even fermentation stoppage.

The inactivated yeasts limit any assimilable nitrogen and vitamin deficiencies linked to exhaustion within the environment.

They help to detoxify the environment by absorbing compounds that inhibit fermentation (such as medium-chain fatty acids or phytosanitary product residues), which may also be useful where malolactic fermentation is slow.

In a controlled way, they also provide survival factors to help increase the yeasts' resistance to alcohol.

The inert bases limit the decantation of fine deposits, which ensures that all the elements added are distributed as widely as possible.

↓ INSTRUCTIONS FOR USE

Make a solution of **ACTICLEAN** in 10 times its weight of the must or wine to be treated.

Use a fining connection to add the **ACTICLEAN** easily and evenly to the must or wine.

↓ DOSE RATE

- For treating must : 25 to 50 g/hL.
- For resuming fermentation : 40 to 60 g/hL to be added to the wine before introducing the yeast.
- For slow malolactic fermentation : 20 to 40 g/hL

↓ PACKAGING AND STORAGE

- In 1 kg, 5 kg and 20 kg bags

The optimum date for using **ACTICLEAN** in its original packaging is shown on the label.

Keep in dry premises, free from odours, at a temperature between 5 and 25 °C.