

CLARIFIANT BK™

CLARIFICATION - FINING OF MUSTS

Consists of hydrated aluminium silicate

↘ ŒNOLOGICAL APPLICATIONS

CLARIFIANT BK™ helps the yeast to form compact sediment.

CLARIFIANT BK™ helps to create compact sediment in bottle and assist its movement down the bottle during riddling. It has a gentle mode of action producing brilliantly clear wine.

↘ INSTRUCTIONS FOR USE

Dissolve little by little 600 g of powder into 10 L of cold water and mix vigorously for 1 hour.

Leave to swell for 6 to 12 hours mixing occasionally.

Add the mixture to the wine immediately before bottling and ensure the resultant mix is continually homogenous.

It is recommended that **CLARIFIANT BK™** is used in conjunction with **TANIN ST™** [2 cL/hL].

↘ DOSE RATE

- 8 cL/hL of the prepared solution.

↘ PACKAGING AND STORAGE

- Packs of 100g, 1 kg and 5kg

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

The recommended use by date is marked on the packaging.