

CLARIFIANT NAT

VINIFICATION - CLARIFICATION

➤ OENOLOGICAL APPLICATIONS

CLARIFIANT NAT is a solution made up of a natural calcium & sodium bentonite for riddling and clarifying sparkling wines produced along traditional method.

CLARIFIANT NAT was selected for its high capacity for flocculation and bounding yeasts during the Prise de Mousse process, ensuring perfect clarification when riddling

Because of its (non-activated) natural origin, **CLARIFIANT NAT** can be used by NOP-certified producers.

➤ HOW TO USE

Homogenise **CLARIFIANT NAT** thoroughly prior to use (dephasing is common with this type of product and does not affect efficacy). Stir in just before tirage.

Last add after sugar and starter.

The structure of wines and efficacy of fining will be enhanced by using a combination of **CLARIFIANT NAT** and Essential Anti-Oxidant tannin up to 2 g/hL. Add the latter to the wine before **CLARIFIANT NAT**.

Constantly stir the mixture throughout the tirage process.

➤ DOSAGE

- 8 to 10 cL per 100 L of wine.

➤ PACKAGING AND STORAGE

- 10 L drum

To be stored in a dry, well-ventilated, odour-free place, at a temperature between 5 and 25°C, away from light.

Once opened, the product must be used quickly.