

CLARIFIANT NAT™

CLARIFICATION - FINING OF MUSTS

↓ 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-certificated 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 ANTIOXIDANT™** tannin up to 2 g/hL. Add the latter to the wine before **CLARIFIANT NAT™**.

Constantly stir the mixture throughout the tirage process.

NB: The effectiveness of the riddling process is determined by the amount of yeasts present at the end of the secondary fermentation.

It is also important to check that the quantity of active yeasts added at the bottling stage is between 1 and 2 million per ml of wine and that the temperature of the secondary fermentation is kept at between 12 and 15°C. This will help to maintain an optimal yeast / **CLARIFIANT NAT™** ratio.

↓ DOSAGE

- 8 to 10 cL 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.