

# CLARIFIANT S™

## CLARIFICATION - FINING OF MUSTS

### ↘ ŒNOLOGICAL APPLICATIONS

**CLARIFIANT S™** is a preparation of sodium bentonite specifically selected for riddling (both manual and automatic). **CLARIFIANT S™** 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. The efficiency of **CLARIFIANT S™** is improved when used in conjunction with **PHOSPHATES MAZURE™**.

### ↘ INSTRUCTIONS FOR USE

Add **CLARIFIANT S™** just before the tirage after sugar and yeast have been added.

**CLARIFIANT S™** can be used in conjunction with **SOLUTION ST™** (2 cL/hL).

It is important to continue mixing the tank during the bottling operation.

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 S™** ratio.

### ↘ DOSE RATE

- 8 to 9 cL/hL of wine

If **CLARIFIANT S™** and **PHOSPHATES MAZURE™** are used together the following dose rate is recommended:

- **PHOSPHATES MAZURE™**: 2 cL/hL
- **CLARIFIANT S™**: 8 cL/hL

### ↘ PACKAGING AND STORAGE

- Packs of 1 L, 5 L and 10 L.

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

The recommended use by date is marked on the packaging.