

CLARIFIANT XL

CLARIFICATION AND STABILISATION

CLARIFIANT XL is an optimised racking additive that simplifies riddling operations for sparkling wines.

➤ OENOLOGICAL APPLICATIONS

CLARIFIANT XL is a riddling additive consisting of a pure bentonite, selected for its excellent uniformity, and a silicate offering excellent fining properties. The combination of these components gives a high degree of clarification and sedimentation, which is particularly effective for difficult riddling operations.

No other additive is present or indeed necessary for riddling operations.

CLARIFIANT XL provides compact deposits that are non-adherent and easy to remove.

The wine's clarity is improved, giving it a perfect brightness at the end of riddling.

CLARIFIANT XL is perfectly suitable for both manual and automated riddling.

➤ INSTRUCTIONS FOR USE

Thoroughly blend in the **CLARIFIANT XL** before use.

Incorporate **CLARIFIANT XL** just before racking, after having added and thoroughly blended the liqueur and the ferments.

To strengthen the structure of the wine, and to prevent reduction odours, we recommend the addition of 2 cL/hL of SOLUTION ST.

Stir continuously throughout the bottling process.

➤ DOSE RATE

- 6 à 8 cL/hL for sparkling white wines.
- 8 à 10 cL/hL for sparkling red or rosé wines.

It is always advisable to carry out tests during racking in order to optimise the dosage.

➤ PACKAGING AND STORAGE

- 1L, 5L, 10 L

Store in a dry, well-ventilated place, free of odours, at a temperature between 5 and 25 °C and away from direct light.

Once opened, the product must be used quickly.

CLARIFIANT XL

Quick and easy riddling for brighter wines

YOUR REQUIREMENTS

With the Traditional Method, the quality of a sparkling wine for the consumer is intimately linked to its appearance. To this end, brightness is essential. Vintners seek always turbidity values of less than 1 NTU and, often, nearer 0.5 NTU using riddling times of less than 5 days. Such values may only be obtained where the additive provides total cohesion of the sediment with no residual traces (masking, etc) on the body of the bottle at the time of disgorgement.

OUR SOLUTIONS

For many years the I.O.C. has been working on this subject and it now appears that – beyond the quality of the yeast used for secondary fermentation, or the wine itself - the ratio between the number of yeasts at the end of secondary fermentation and the quantity of additive introduced during racking is the determinant factor.

In this way, secondary fermentation conducted at temperatures of around 10 to 15°C will show riddling qualities often superior to the same rackings made at between 15 and 20°C. The explanation lies in the quantity of yeasts, since these are greater in the second case at the end of secondary fermentation.

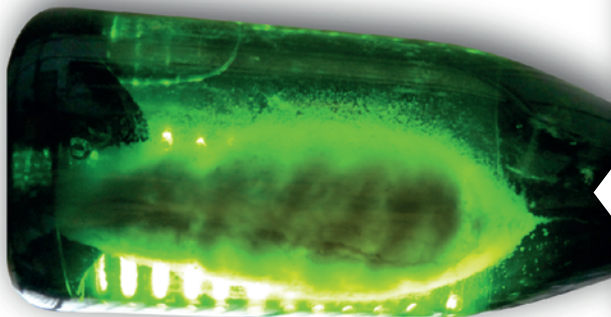
In general, for optimal riddling, we advise a quantity of 0,04 to 0,05g of bentonite/bottle.



Optimal ratio of yeasts / Clarifiant XL



Too much yeasts with respect to the quantity of Clarifiant



The solution therefore lies in **more robust riddling additives** capable of **adapting themselves** to these variations in final yeast concentrations.

CLARIFIANT XL has been formulated to meet these requirements.