

# INOCLAIR 2 LIQUIDE

## VINIFICATION - CLARIFICATION

A combination of bentonite and alginate

### ➤ ŒNOLOGICAL APPLICATIONS

**INOCLAIR 2** reduces the time taken for remuage and can be used with agglomerating or traditional yeast.

The bentonite component has a high protein removal capacity.

The alginate has been chosen for its viscosity to ensure the yeast/bentonite sediment remains as a clump.

**INOCLAIR 2** should be added with the yeast prior to secondary fermentation.

### ➤ INSTRUCTIONS FOR USE

- For triage :

It is important to pre-mix the **INOCLAIR 2** into 3 times its volume of cold water before adding to the cuvee. Add gradually to the wine and mix thoroughly.

**INOCLAIR 2** should never be added directly to the wine without prior dilution.

It is recommended that **INOCLAIR 2** is used in conjunction with SOLUTION ST.

- For remuage :

It is important not to shake the bottles at the point of remuage.

### ➤ DOSE RATE

- 7 to 9 cl of the wine/**INOCLAIR 2** mix/hL wine is sufficient to draw 1 to 2 million yeast cells from suspension.

### ➤ PACKAGING AND STORAGE

- Packs of 1 L and 10 L

Store in a dry environment which is well ventilated at a temperature of less than 25 °C.

Once opened use within 1 year.