

SOLUTION 700™

CORRECTORS

The product being treated should not have a copper content higher than 1 mg per L.

↘ OENOLOGICAL APPLICATIONS

SOLUTION 700™ is an oenological solution for the prevention and treatment of “goût de réduit” (musty taste).

SOLUTION 700™ is used with still wines, wines used as a base for sparkling wines and during disgorgement.

NB: The stabilization balances of the product have recently been reviewed, which may have an influence on its visual presentation, but without any other impact.

↘ INSTRUCTIONS FOR USE

- Still wines:

Draw the wine off and aerate thoroughly while adding the product.

Repeat the operation until the “goût de réduit” has completely disappeared.

- Base wines:

Add **SOLUTION 700™** when you are adding the liqueur and yeasts.

- Sparkling wines during disgorgement :

Add **SOLUTION 700™** to the dosage 24 hours before dosing.

↘ DOSAGE

- Still wines: 2 to 4 cL per hL.

- Base wines: 1 to 2 cL per hL.

- Disgorgement: 1 to 2 cL in the quantity of liqueur required to dose 100 bottles.

↘ PACKAGING AND STORAGE

- 0.25 L, 1 L, 10 L

Keep in dry premises, free from odours, at a temperature between 5 and 25° C.

The optimum date for using **SOLUTION 700™** in its original packaging is shown on the label.