

# 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

Mix the required dose in 100 times its volume of wine before adding to the wine.

- 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.

### ↘ DOSE RATE

- 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, 0.5 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.