



STATION
ŒNOTECHNIQUE
DE CHAMPAGNE



ADJUVANT 83

Pure bentonite CLARIFYING OF WINE IN THE BOTTLE AFTER THE SECONDARY FERMENTATION.

CHARACTERISTICS

ADJUVANT 83 is a balanced and elaborated blend of bentonites and mineral colloids. The use of bentonites from different sources reduces inequalities between batches and above all enables the most precious qualities of American and continental bentonites to be combined.

Each arrival is carefully controlled by tests.

When bottled on slats, **ADJUVANT 83** coats the glass, to which it does not adhere and forms an isolating layer. Yeasts are drawn towards the neck in a consistent manner and without leaving traces on the glass. It is perfectly effective on stands but its formula was designed for ultra-rapid riddling obtained through the GYROPALETTE method.

ENOLOGICAL PROPERTIES

ADJUVANT 83 allows clarification of wine in the bottle during the secondary fermentation. It collects the deposit either from riddling on stands or with the GYROPALETTE method.

APPLICATION FIELD

Once it is injected in the wine, **ADJUVANT 83** flocculates and collects all the particles of the cloudiness.

Yeasts are energetically trapped in the flakes.

APPLICATION RATE

2 to 3 g of powder per hectoliter of wine to bottle for an average inoculation of 1 to 1.5 million cells per mL in the wine to be bottled.

INSTRUCTIONS FOR USE

First it is essential to make a liquid suspension into water.

For the suspension of **ADJUVANT 83**, use preferably a tank equipped with a central agitator. For smaller preparations, use a fast electric drill (about 200 turns per minute) fitted with a propeller.

To make a 100-litre **ADJUVANT 83** suspension:

- Put 80 liters of cold drinkable water (never use wine). Stir the water up.
- Sprinkle the water with **ADJUVANT 83** while riddling. The proportion is 30 grams per liter, that is to say 3 kilos of powder.
- Let stir for an hour.

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Traditional
Method

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- After that, stop the riddling, then add water up to 100 liters of solution, stir again for 5 minutes.
- Let it rest for 24 to 48 hours to make the preparation swell.
- Before use or before the packaging, start the riddling again and maintain it.
- If the preparation is to be used beyond a week, add 7 mL of Baktol 150 per liter of Liquid Adjuvant.

Use the liquid suspension at the rate of 6 to 8 cL/hL (60 to 80 mL/hL) of wine to bottle. Dilute the solution again to 2 parts water before use.

Separate the quantities of starter required for bottling and add it to the required quantity of adjuvant using a union.

Maintain in contact for about 30 minutes. Then, incorporate the yeast + adjuvant mixture to the wine + liquor mixture. Mix thoroughly.

Maintain stirring throughout bottling.

Precaution for use:

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

1 kg bag - carton of 15 x 1 kg.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place.

Once open: use quickly.

Best used before BIUB date written on package

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