



STATION
ŒNOTECHNIQUE
DE CHAMPAGNE



ADJUVANT 92

ADJUVANT 92 IS THE LATEST GENERATION FILMED DEPOSIT - EASY AND RAPID RIDDLING

CHARACTERISTICS

ADJUVANT 92 POWDRE is a latest generation riddling adjuvant. It contains alginic and mineral colloids.

Alginic colloids trap the yeasts because their composition is close to those of certain constituents of the yeasts' cell walls. Mineral colloids make the mass of the deposit heavier and pack it. Each batch of each constituent is carefully controlled by entirely original tests.

ENOLOGICAL PROPERTIES

Once it is injected in the wine, **ADJUVANT 92 POWDRE** flocculates and collects all the particles of the cloudiness. Yeasts are energetically trapped in the flakes.

When bottled on slats, **ADJUVANT 92 POWDRE** coats the glass to which it does not adhere and forms an isolating layer. The yeasts are contained in this layer and multiply.

After 4 months on slats, the deposit resembles a film that coats the glass along a width of 5 cm. This film rolls on the sides.

ADJUVANT 92 POWDRE could be used for automated or traditional hand riddling, but in that case it's not recommended to do "poignetaje" (that literally means "wrist shaking").

During riddling, **ADJUVANT 92 POWDRE** slides quickly towards the neck in a consistent manner and without leaving traces on the glass.

APPLICATION FIELD

It is perfectly effective on stands, but its formula was developed for ultra-rapid riddling obtained by the GYROPALETE method, combined with the TSR 504.

APPLICATION RATE

3 to 4 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 92**, 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.

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To make a 100-litre **ADJUVANT 92** suspension:

- Put 80 liters of cold drinkable water (never use wine).
- Stir the water up.
- Sprinkle the water with **ADJUVANT 92 POWDRE** while riddling. The proportion is 40 grams per liter, that is to say 4 kilos of powder.
- Let stir for an hour.
- 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 quantity 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

1kg and 5 kg bag – carton of 4 x 5 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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