



## ADJUVANT MO LIQUIDE

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Clarifying of bottled wine in traditional method.

### CHARACTERISTICS

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**ADJUVANT M.O. LIQUIDE** is a riddling adjuvant consisted of selected bentonites and alginate of potassium. Alginic colloids trap 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.

**ADJUVANT M.O. LIQUIDE** is a ready to use riddling adjuvant. Its "thixotrope" character gives to it a lightly gelified aspect at rest.

Once injected in the wine, **ADJUVANT M.O. LIQUIDE** flocculates and collects all the particles of the cloudiness. Yeasts are energetically trapped in these flakes.

When bottles are on slats, **ADJUVANT M.O. LIQUIDE** coats the glass that it does not adhere to and forms an isolating layer. Yeasts are contained in this layer and multiply.

After 4 months on slats, the deposit presents a high coherence. Deposit fragments are heavy and does not compromise of thin elements.

Classical hand turning is of no use, and may even be harmful.

During riddling, **ADJUVANT M.O. LIQUIDE** rapidly slides to the neck in a consistent mass and without leaving traces on the glass.

It is perfectly effective on stands, but its formula was developed for ultra-rapid riddling with the automatic system (GYROPALETTE).

### APPLICATION RATE

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**6 to 8 cL/hL** of wine to be bottled and for a medium inoculation of 1 to 1,5 millions cells/mL of wine.

### INSTRUCTIONS FOR USE

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**Before each use, shake the jerrycan vigorously.** **ADJUVANT M.O. LIQUIDE** is a "thixotrope" liquid. A light gel may form when left untouched. Mix to regain the fluidity.

Dilute **ADJUVANT M.O. LIQUIDE** in its equal volume of cold water. **Never use wine.**

**ADJUVANT M.O. LIQUIDE** must be introduced on the yeasts starter.

Inject the necessary quantity of **ADJUVANT M.O. LIQUIDE** with the corresponding volume of yeasts starter, first isolated in a little tank. Use a DOSACOL (fining connection).

After that, the volume of **ADJUVANT M.O. LIQUIDE** + Yeasts starter will be added to the wine to be bottled. Use a DOSACOL.

Keep mixing all along the bottling.

#### Precaution for use :

For oenological and specifically professional use.

Use according to current regulation.



## PACKAGING

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10 L jerrycan

## STORAGE

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Store unopened package away from light in a dry and odourless area. Store away from frost.

Opened package: use rapidly.

Use before the best before date (BIUB) stamped on package.

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