



ADJUVANT MO

Selected Bentonites - Alginate Clarifying of bottled wine in "Champenoise" method

CHARACTERISTICS

ADJUVANT M.O. POUDRE is the latest generation riddling adjuvant. Alginic colloids trap yeasts because their composition is close to those of certain constituents of the cell walls of yeasts. Mineral colloids make the mass of the deposit heavier and pack it. Each batch of each constituent is carefully controlled by completely original tests.

ENOLOGICAL PROPERTIES

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

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

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

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

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

APPLICATION FIELD

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

APPLICATION RATE

4 g/hL of wine for bottling and for a medium inoculation of 1 to 1,5 millions cells/mL of wine.

INSTRUCTIONS FOR USE

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

For the suspension of **ADJUVANT M.O. POUDRE**, 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 M.O** suspension:

Put - 80 liters of cold drinkable water (never use wine). Stir the water up.

- Sprinkle the water with **ADJUVANT M.O** POUDRE 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.

Inject the necessary quantity of **ADJUVANT M.O** solution with the corresponding volume of yeasts starter first isolated in a little tank. Use a DOSACOL.

After that, the volume of **ADJUVANT M.O** solution + Yeasts starter will be added to the wine for bottling.

Use a DOSACOL.

Keep mixing throughout the bottling.

Precaution for use:

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

1 kg bag - carton of 20 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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