



STATION
OENOLOGIQUE
DE CHAMPAGNE



ADJUVANT 100%

Clarification of bottled wines using the traditional method

CHARACTERISTICS

ADJUVANT 100% combines an alginate and a specific natural cellulose. It aims to improve alcoholic fermentation and enable the formation of a cohesive yeast deposit that does not adhere to glass, in this way facilitating riddling using the traditional method.

Its innovative, bentonite-free composition makes it a 3rd generation additive, placing SOFRALAB® and the STATION OENOLOGIQUE DE CHAMPAGNE® among the companies at the forefront of riddling techniques.

The adjuvant ensures a compact deposit in the bidule at the end of the riddling process, thus limiting wine loss and energy consumption.

ADJUVANT 100% meets our criteria for a sustainable winemaking approach.



Bottle neck down at the end of the riddling process

OENOLOGICAL PROPERTIES

ADJUVANT 100% clarifies wine very effectively following secondary fermentation in the bottle. Inert cellulose does not modify or alter the characteristics of the wine, even during the very long ageing on laths required for the production of exceptional champagnes.

APPLICATIONS

It is equally effective for riddling on racks or for faster riddling using automated riddling machines such as the Gyropalette®. **Before use, it is essential to check that the base wine does not contain unstable proteins or polysaccharides (pectins and/or glucans).**

150/2023 - 1/2



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DOSAGE

Recommended dosage: From 4 to 7 g/hL.

INSTRUCTIONS FOR USE

100% ADJUVANT should first be rehydrated and thoroughly mixed before use.

Sprinkle 100g of **ADJUVANT 100%** into 1 litre of **demineralised water**, being careful to make sure the product is evenly distributed. Let the preparation hydrate. Stir to obtain a homogeneous solution (no lumps).

The product is now ready for use.

The **100% ADJUVANT** should now be added to the yeast starter. Prepare the amount of yeast starter required, then measure the quantity of **ADJUVANT 100%** to be added, and dilute it in 4 times its volume of cold water.

Add the diluted suspension slowly and evenly using an automatic metering pump for bottling, or using a fining connector fitted to the suction side of a centrifugal pump. In the latter case, set up a pumping circuit between the bottom and top of the starter tank and slowly draw off the adjuvant via the fining connector. Then, pump the starter-adjuvant mixture into the wine tank already containing the liquor.

Keep the wine continually stirred while adding the products and throughout the entire process.

Precautions for use

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

1 kg

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment. Do not allow to freeze.

Once opened use rapidly.

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150/2023 – 2/2