

ADJUVANT GT - Powder

Clarification of bottled wines using the traditional method

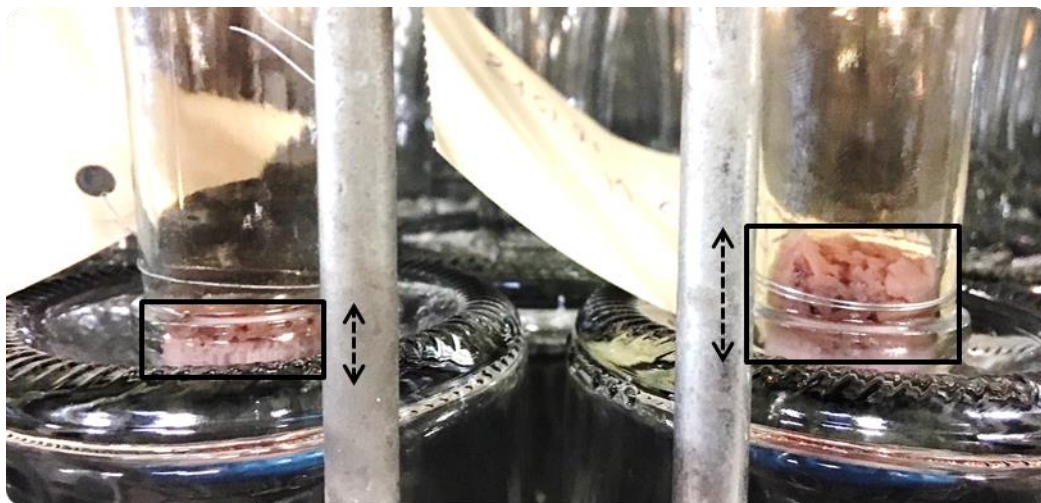
CHARACTERISTICS

ADJUVANT GT Powder consists of a natural sodium/ calcium bentonite.

The choice of this bentonite was made based on these rheological properties allowing for both a sufficient swelling capacity and a good adsorption of the components of the tirage yeast but also a sufficient compaction power to obtain a compact deposit in the neck of the bottle at the end of remuage.

ADJUVANT GT Powder allows for a consistent and non-adherent sediment in the neck of the bottle during tirage for an efficient remuage.

The settling of the remuage sediment is very important and allows the ice cube from disgorging to be limited to a smaller size.



Adjuvant GT

Adjuvant X
(100% bentonite)

Bottles neck-down on box pallets after remuage (equivalent amount of adjuvant added in dry matter)

ŒNOLOGICAL PROPERTIES

ADJUVANT GT is very effective for wine clarification after the second fermentation in the bottle.

APPLICATIONS

Due to its formulation, it is compliant for use with NOP certification. In addition, it is as effective for remuage on a riddling rack as it is for faster remuage on automated remueurs such as Gyropalette®.

Before use, it is imperative to check that the base wine contains neither unstable proteins nor polysaccharides (pectins and/or glucans).

DOSAGE

Recommended measurement: 5 to 7 g/hL.

DIRECTIONS FOR USE

ADJUVANT GT Powder must first be rehydrated and prepared before use.

In 1 litre of demineralised water sprinkle 100 g of **ADJUVANT GT Powder**, avoiding to accumulate the product in a particular place. Leave the preparation to rest for about 1 hour. Then shake vigorously to completely solubilise the product (no lumps should remain before use), leave to stand for 1 hour and then resuspend. The product is then ready to use.

ADJUVANT GT Powder must be mixed into the yeast. Separate the amount of yeast needed, then measure the amount of **ADJUVANT GT Powder** to be added and dilute it with 1/4 with cold water.

Slowly and evenly blend the diluted suspension using an automatic metering pump or a glue connection mounted on the suction side of a centrifugal pump.

In this second case, establish a pumping circuit between the bottom and top of the yeast tank and slowly suck the adjuvant through the glue connection. Then pump the yeast-adjuvant mixture into the wine vat already containing the liqueur.

Keep the wine sparging during the addition of the products and throughout the draw.

Precaution of use:

Product for oenological and exclusively professional use.

Use in accordance with applicable regulations.

PACKAGING

1 kg

CONSERVATION

Full original packaging, unopened, in perfect condition, away from light, in a dry and odourless place, frost-free.

Open packaging: to be used quickly.

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