



CLAR T TIRAGE

Blending of gall nut and chestnut tannins for the fining of white wines and certain red wines

CHARACTERISTICS

CLAR T TIRAGE is a preparation composed of 80% gall nut tannins (95% degree purity) extracted from alcohol and 20% chestnut tannins.

CLAR T TIRAGE brings about a slight fining in bottles in the beginning of bottle fermentation, but does not participate in the texture of the deposits.

CLAR T TIRAGE, when added during bottling, protects wine structure and balance and guarantees good ageing of the wine.

A slight deposit in no way affects the quality of the product.

OENOLOGICAL PROPERTIES

- Participates in the fining process during bottling
- Reinforces wine structure and balance while guaranteeing good ageing
- Provides fine and extremely persistent white foam based on chestnut tannins

APPLICATIONS

- For devatting
- For reinforcing the structure of the wine and participating in its ageing
- For fining white and certain red wines
- For protecting the colour structure in red wine making

APPLICATION RATE

Concentration of tannins: 50 g/L Recommended application rate: 2 to 6 cL/hL of wine to be devatted.

INSTRUCTIONS FOR USE

Add per hectoliter of wine devatted during bottling:

- 2.2 Kg of sugar to obtain a final pressure of 5.5 atmospheres.
- 3 L of ferment (40 to 50 million cells/mL max).
- 6 cL of **ADJUVANT**.
- 6 cL of CLAR T TIRAGE
- 5 g of PHOSPHATE COMPOSE
- 2 cL of **COMPLEXE AN**

Homogenize thoroughly. Stir wine constantly during the devatting process.

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Traditional Method





Precautions for use:

Allow our laboratory to carry out regular checks on bottle fermentation. Allergens: Sulphites Product exclusively for oenological and professional use. Use in compliance with regulations in force.

PACKAGING

1, 5 and 10 L containers

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free place. In a frost free area.

Once open: use quickly.

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