



COMPLEX A.N.

Facilitates riddling and compacting of the deposit

CHARACTERISTICS

COMPLEX A.N. contains nutrients, as well as hydrophobic mineral colloids which make the yeast more granular.

COMPLEX A.N. can be added as a complement to any classic riddling additive, **although not as a replacement.**

Preferably incorporate **COMPLEX A.N.** into the yeast at the same time as the additive being used.

OENOLOGICAL PROPERTIES

The function of **COMPLEX A.N.** is to dilute the yeast deposit and isolate it from the glass. It provides support that does not adhere to the glass and to which the yeasts can attach. Its high density causes the deposit to settle in the neck of the bottle. It does not increase the volume of the deposit.

APPLICATIONS

• **COMPLEXE A.N.** is a speciality for wines made using the traditional method. It **complements the classic riddling additives**.

DOSAGE

2 to 3 cL of **COMPLEX A.N.** per hL of wine to be drawn.

INSTRUCTIONS FOR USE

Dilute **COMPLEX A.N.** in a little water and add to the drawing tank at the same time as the additive.

Precautions for use:

ATTENTION: **COMPLEX A.N.** settles naturally in the canister, so it is essential to shake it thoroughly before each use.

Product for oenological and specifically professional use. Use in accordance with current regulations.

PACKAGING

1 L bottle, 15 x 1 L carton. 5 L canister, 4 x 5 L carton.

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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