

# CLARIFIANT S

## VINIFICATION - CLARIFICATION

### œNOLOGICAL APPLICATIONS

**CLARIFIANT S** is a preparation of sodium bentonite specifically selected for riddling (both manual and automatic). **CLARIFIANT S** helps to create compact sediment in bottle and assist its movement down the bottle during riddling. It has a gentle mode of action producing brilliantly clear wine. The efficiency of **CLARIFIANT S** is improved when used in conjunction with PHOSPHATES MAZURE.

### INSTRUCTIONS FOR USE

Add **CLARIFIANT S** just before the tirage after sugar and yeast have been added.

**CLARIFIANT S** can be used in conjunction with SOLUTION ST (2 cL/hL).

It is important to continue mixing the tank during the bottling operation.

### DOSE RATE

- 7 to 8 cL/hL of wine
- If **CLARIFIANT S** and PHOSPHATES MAZURE are used together the following dose rate is recommended :
  - PHOSPHATES MAZURE : 2 cL/hL
  - **CLARIFIANT S** : 6 to 8 cL/hL

### PACKAGING AND STORAGE

- Packs of 1 L, 5 L and 10 L.

Store in a dark, dry environment which is well ventilated, at a temperature between 5 and 25 °C.

The recommended use by date is marked on the packaging.