

INOCLAIR 2 LIQUIDE

VINIFICATION - CLARIFICATION

A combination of bentonite and alginate

➤ ŒNOLOGICAL APPLICATIONS

INOCLAIR 2 reduces the time taken for remuage and can be used with agglomerating or traditional yeast.

The bentonite component has a high protein removal capacity.

The alginate has been chosen for its viscosity to ensure the yeast/bentonite sediment remains as a clump.

INOCLAIR 2 should be added with the yeast prior to secondary fermentation.

➤ INSTRUCTIONS FOR USE

- For triage :

It is important to premix the **INOCLAIR 2** into 3 times its volume of cold water before adding to the cuvee. Add gradually to the wine and mix thoroughly.

INOCLAIR 2 should never be added directly to the wine without prior dilution.

It is recommended that **INOCLAIR 2** is used in conjunction with SOLUTION ST.

- For remuage :

It is important not to shake the bottles at the point of remuage.

➤ DOSE RATE

- 7 to 9 cl of the wine/**INOCLAIR 2** mix/hL wine is sufficient to draw 1 to 2 million yeast cells from suspension.

➤ PACKAGING AND STORAGE

- Packs of 1 L and 10 L

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

Once opened use within 1 year.