

CLARIFIANT XL

CLARIFICATION AND STABILISATION

CLARIFIANT XL is an optimised racking additive that simplifies riddling operations for sparkling wines.

➤ OENOLOGICAL APPLICATIONS

CLARIFIANT XL is a riddling additive consisting of a pure bentonite, selected for its excellent uniformity, and a silicate offering excellent fining properties. The combination of these components gives a high degree of clarification and sedimentation, which is particularly effective for difficult riddling operations.

No other additive is present or indeed necessary for riddling operations.

CLARIFIANT XL provides compact deposits that are non-adherent and easy to remove.

The wine's clarity is improved, giving it a perfect brightness at the end of riddling.

CLARIFIANT XL is perfectly suitable for both manual and automated riddling.

➤ INSTRUCTIONS FOR USE

Thoroughly blend in the **CLARIFIANT XL** before use.

Incorporate **CLARIFIANT XL** just before racking, after having added and thoroughly blended the liqueur and the ferments.

To strengthen the structure of the wine, and to prevent reduction odours, we recommend the addition of 2 cL/hL of SOLUTION ST.

Stir continuously throughout the bottling process.

➤ DOSE RATE

- 6 à 8 cL/hL for sparkling white wines.
- 8 à 10 cL/hL for sparkling red or rosé wines.

It is always advisable to carry out tests during racking in order to optimise the dosage.

➤ PACKAGING AND STORAGE

- 10 L

Store in a dry, well-ventilated place, free of odours, at a temperature between 5 and 25 °C and away from direct light.

Once opened, the product must be used quickly.

