



CLAIRBOUTEILLE P

Preparation made of selected bentonite and alginates

RIDDLING PROCESSING AID

Features

CLAIRBOUTEILLE P is a specific fining agent to clarify sparkling wines to be produced using the traditional (champenoise) method.

The matrix formed by the alginates surrounds the yeast cells and mineral substrate and hence encourages flocculate sedimentation and compaction.

The synergetic action of the product's colloids makes CLAIRBOUTEILLE P efficient and capable of reducing processing times in both manual and automatic riddling practices.

The low viscosity alginates ensure a good cohesion between the bentonite and yeast, hence improving the flocculation and preventing adhesion to the bottle walls during the aging. During the riddling the lees slide quickly towards the *bidule* (small plastic reservoir) without leaving traces on the glass.

Applications

Specific fining agent for manual and automatic riddling.

Dosage

4.5-8 grams per hL of base wine

Instructions For Use

During Tirage

Rehydrate CLAIRBOUTEILLE P in cold water (30 grams of product in 1 litre of water) during 48 hours. Add to the *ped de cuve* homogenously. Keep CLAIRBOUTEILLE P in contact with yeast for at least 30 minutes. It is possible to also use dosing pumps. Add the solution of fining agent and yeast in the *tirage* tank. Keep the wine in movement during the product addition and bottle filling.

Warnings

- Never add directly to the tank.
- If using also other riddling processing aids, add these before using CLAIRBOUTEILLE P

During Riddling

Do not shake the bottles before placing them neck down or before the automatic riddling. Sediment suspension would make the clarification difficult due to flocculate disintegration after yeast lysis.

Packaging

0,250 kg envelope

Storage Conditions

Closed package: store in a cool, dry and ventilated place
Open package: close well and store as indicated above.
Use quickly.

Product deriving from raw materials in accordance with the characteristics requested by:
International Oenological Codex

Product for enological use, according to:
Regulation (EC) n.606/2009