



## **FINING**

# **CLAIRBOUTEILLE P**

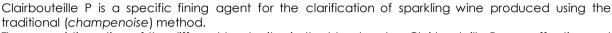
Riddling agent

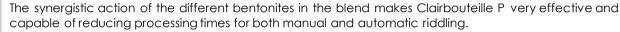


#### COMPOSITION

Preparation of selected bentonites.

# **GENERAL CHARACTERISTICS**





Clairbouteille P prevents yeast adhesion to the bottle throughout wine aging during riddling and allow for lees to slide quickly towards the neck without leaving traces on the glass.

Clairbouteille P is easy-to-use, does not interfere with yeast lysis and produces compact lees: thus, reducing the loss of wine at the *dégargement*.



### **APPLICATIONS**

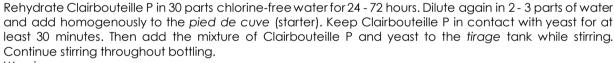
Specific fining agent for manual and automatic riddling.



#### DOSAGE

3-5 g/hL (0.25-0.4 lb/1,000 gal)

## **INSTRUCTIONS FOR USE**





## Warnings:

- Never add Clairbouteille P directly to the tirage tank.
- If using other tirage processing aids, add them before incorporating Clairbouteille P.

## During Tirage

Do not shake bottles before manual or automatic riddling. Sediment resuspension can break the flocs and make clarification difficult.



# PACKAGING AND STORAGE CONDITIONS

0.5 kg, 10 kg

Sealed package: store in a cool, dry and well-ventilated area. Opened package: carefully reseal and store as indicated above.



The product made of raw material that is in compliance with:

Codex Oenologique International

Product for enological use, in accordance with: Reg. (EU) N. 2019/934

Product approved for winemaking by the TTB: listed under 24.246 21 CFR §§ 182.2727, 182.2729, 184.1155 (GRAS)

Legal limit N/A

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.