ADJUVANT MC

Traditional method clarification of wine in bottles.

CHARACTERISTICS

ADJUVANT MC is a balanced blend produced from different types of pharmaceutical bentonites.
The use of bentonites from different origins reduces inequalities between batches and enables the best attributes of various bentonites to be combined.
When bottled on slats, **ADJUVANT MC** coats the glass while not adhering to it and forms an isolating layer. Yeasts are drawn towards the neck during the riddling process in a consistent manner without leaving traces on the glass.
The settling of the riddling deposit is important and prevents the formation of large ice crystals during disgorging.

OENOLOGICAL PROPERTIES

It is very effective for the clarification of wine following bottle fermentation.

APPLICATION FIELD

- **ADJUVANT MC** is perfectly effective on stands, but its formula was designed for rapid riddling obtained with automated Gyropalette® type riddlers.

APPLICATION RATE

Powder **ADJUVANT MC:**
3.5 to 5.5 g of powder per hectolitre of wine to bottle for an average inoculation of 1 to 1.5 million cells per mL in the wine to be devatted.
Liquid **ADJUVANT MC:**
8cL/hL of wine to be devatted.

Maximum legal dose in accordance with European legislation in force: none

INSTRUCTIONS FOR USE

Powder **ADJUVANT MC:**
First it is essential to make a liquid suspension in water.
For suspension of **ADJUVANT MC**, preferably use a tank equipped with a central stirrer. For smaller preparations, use an electric drill (about 2000 revolutions per minute) fitted with a propeller.
To make a 100-litre **ADJUVANT MC** suspension:
- Put 80 liters of cold drinkable water (never use wine). Stir water.
- Sprinkle the water with 4.5 kilos of **ADJUVANT MC** while stirring. Stir for an hour.
- After 1 hour of stirring, stop stirring, then add water up to 100 liters of solution, stir again for 5 minutes.
- Let it rest for 48 to 72 hours to make the preparation swell.

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- Before each use or before the packaging, start the stirring again and maintain it.
- Use the liquid suspension at the rate of 8 to 12 cL/hL (80 to 120 mL/hL) of wine to be devatted.
- Dilute the solution again with 2 parts water before use.
- Separate the quantity of starter required for devatting and add it to the required quantity of adjuvant using a fining connector.
- Maintain in contact for about 30 minutes. Then, incorporate the yeast + adjuvant mixture to the wine + liqueur mixture. Mix thoroughly.
- Maintain stirring throughout devatting.
- Note: If the preparation is to be used beyond a week, add 7 mL of Baktol 150.

Liquid ADJUVANT MC:
- **ADJUVANT MC** must be incorporated into the yeast. Separate the quantity of yeast necessary, then measure the quantity necessary of **ADJUVANT MC** and dilute with 2 parts cold water.
- Slowly and steadily incorporate the diluted suspension solution using an automatic dosing bottling pump or a fining connector connected to an inlet centrifugal pump. In the second case, set up a pumping system between the top and the bottom of the yeast tank and slowly withdraw the adjuvant using a fining connecter. Then pump the yeast-adjuvant mixture in the wine tank already containing the liqueur.
- Maintain stirring the wine while adding products and during devatting.

Precaution for use:
For oenological and specifically professional use.
Use according to current regulations in force.

INGREDIENTS

Powder ADJUVANT MC: pure bentonite (Na-montmorillonite)
Liquid ADJUVANT MC: pure bentonite and stabilisers SO_2 E 228 (1,5 g/L).

PACKAGING

1 and 20 kg bag.
10 liter canister

STORAGE

Full packaging, unopened, in perfect condition, store away from light in a dry and scent-free, frost protected place.
Once open: use quickly.
Note the expiry date before opening

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