



## CLAR T SPECIAL TIRAGE

Combination of gallnut and chestnut tannins  
for tirage

### CHARACTERISTICS

**CLAR T SPECIAL TIRAGE** is a solution containing alcohol extracted gallnut tannins and chestnut tannins.

**CLAR T SPECIAL TIRAGE** induces a light fining in the bottle at the beginning of the "prise de mousse" but does not really change the texture of the deposit.

**CLAR T SPECIAL TIRAGE**, added at bottling time, protects the structure and the balance of wine, guaranteeing a fine aging.

Pure chestnut tannin solution gives a very fine, persistent white foam.

Tannin presents a considerable capacity of combination regarding to reduction compounds (HS radicals).

**CLAR T SPECIAL TIRAGE** is supplemented with copper ions to reinforce tannin characteristics. Injection of copper, low regarding the dosage (6 cL/hL) is however enough to neutralize the formation of these undesirable compounds which can sometimes happen due to the yeasts, especially binding yeasts.

### ENOLOGICAL PROPERTIES

Helps in bottle fining during "prise de mousse".

Prevents reduction characters.

Reinforces the wine structure.

### APPLICATION FIELD

- For the bottle clarification of wines made according to the traditional method.
- To sulfur-off aromas due to the work of yeasts during bottle fermentation.

### APPLICATION RATE

Recommended application rate : 2 to 6 cL/hL wine to bottle.

Maximum application rate according to current European regulations : none.

### INSTRUCTIONS FOR USE

Add per hectolitre of wine to bottle :

- 2.2 kg of sugar to obtain a final pressure of 5.5 atmospheres.
- 3 liters of ferment (at 40 to 50 millions cells/mL maximum).
- 6 cL of **ADJUVANT**.
- 6 cL of **CLAR T SPECIAL TIRAGE**.
- 2 cL of **Complex A.N.**
- 5 g of **PHOSPHATE COMPOSE**.

Ensure proper homogenization. Maintain a constant agitation of wine during bottling.



**Precautions for use :**

Check the fermentation regularly by our laboratory.  
For oenological and specifically professional use.  
Use according to current regulation.

**INGREDIENTS**

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Gallnut and chestnut tannins, citric acid E330 (1%), high quality copper sulfate (0.2%), Stabilizing agent : SO<sub>2</sub> E228 (0.1%).  
Tannin concentration : 50 g/L.

**PACKAGING**

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1 L bottle.  
5 L jerrican.  
10 L jerrican.

**STORAGE**

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Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place.  
Once open: use quickly.  
Best used before BIUB date written on package

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