

CLEANSPARK

Bentonite and alginate-based tirage adjuvant

ENOLOGICAL APPLICATION

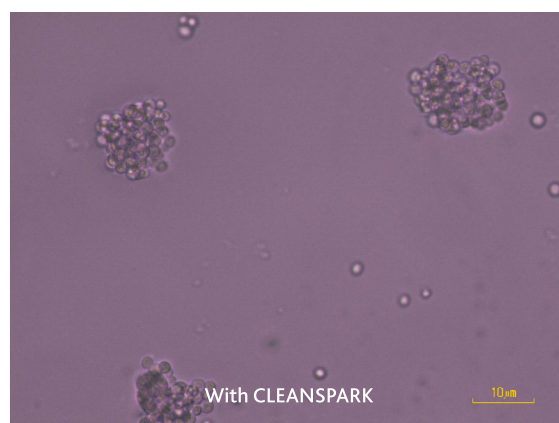
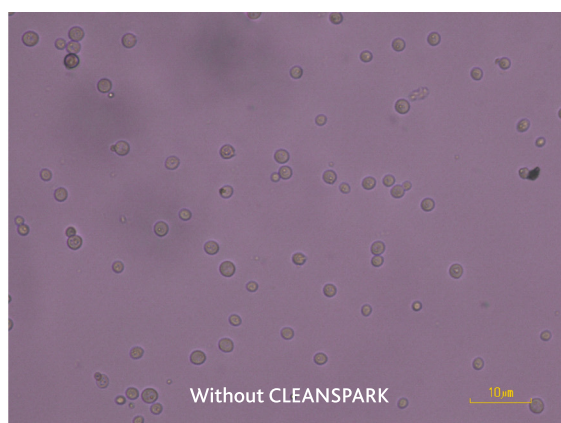
CLEANSPARK is a clarification agent used to facilitate remuage operations in the process of sparkling wine production made by "méthode traditionnelle".

CLEANSPARK can be used for both automatic or manual remuage, with any type of yeast (agglomerating or not).

CLEANSPARK is completely organoleptically neutral .

CLEANSPARK has been formulated in order to allow:

- Perfect clarification of the wine in the bottle.
- Rapid and complete elimination of wine particulates.
- Optimal movement of the deposit without sticking to the inner surface of the bottle.



Effect of CLEANSPARK addition on yeasts

Immediately after addition, CLEANSPARK forms a fluffy reticular wrapping around the yeasts, thus avoiding adherence to the glass surface of the bottle during lees maturation. CLEANSPARK generates a mobile, compact deposit which is easy to eliminate when disgorging.

CLEANSPARK is available in 2 forms:

- CLEANSPARK L (liquid)
- CLEANSPARK P (powder)

PROTOCOL FOR USE

CLEANSPARK L

- Dosage : 60 to 100 mL of **CLEANSPARK L** per hL of wine to be bottled.

Prepare as a 25% solution in cold water before use (1L **CLEANSPARK L** /3 L water). Considering the total amount of dead yeast to eliminate after the « prise de mousse », the dosage of **CLEANSPARK** must correspond to 10 mL/hL per million cells/mL.

CLEANSPARK P

- Dosage : 3 to 5 g of **CLEANSPARK P** per hL of wine to be bottled

Prepare as a 1 % suspension in cold water before use (100g **CLEANSPARK P** /10 L water). Stir mechanically.

The prepared product must be used within 24hrs.

Considering the total amount of dead yeast to eliminate after the « prise de mousse », the dose of **CLEANSPARK P** must correspond to 0,5g /hL per million cells/mL.

RECOMMANDATIONS

Never add **CLEANSPARK** directly to the tank.

Check the live yeast population, which must be around $1 - 2 \times 10^6$ cells per mL of wine.

To prepare the liqueur, add the sugar to the wine, then the rehydrated yeast and finally the other components of the recipe; **CLEANSPARK** is added last.

Maintain stirring of the liqueur during the tirage process. The liqueur addition must be as consistent as possible. The use of a dosing pump or an "ŒNODOSEUR" is strongly advised.

Never shake the bottles before remuage. Re-suspending the deposit could lead to the presence of floating particles, which can be difficult to eliminate.

STORAGE

Keep in a dry and well-aerated room, without any odours or other volatile contaminants, at a temperature below 25°C and in darkness. Once the packaging is opened, do not use the product after 48 hours (most particularly when using **CLEANSPARK L**).

DLUO : See packaging.

PACKAGING

CLEANSPARK L : 1L Bottle, 5L jerrycan.

CLEANSPARK P : Bag of 1 kg

