CLEANspark®
Bentonite and alginate-based tirage adjuvant.
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the regulation (EC) n° 606/2009.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

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 both usable in organic winemaking:
- CLEANSPARK® LIQUIDE NF (liquid).
- CLEANSPARK® P (powder).
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.
• Do not use opened packages after 48 hours for CLEANSPARK® LIQUIDE NF, 1 week for CLEANSPARK® P.
• DLUO:
  - CLEANSPARK® LIQUIDE NF: 12 months.
  - CLEANSPARK® P: 24 months.

PACKAGING
CLEANSPARK® LIQUIDE NF: Bottle of 1L, 5L and 10L.
CLEANSPARK® P: 500g bags.