

# CLEANSPARK® LIQUIDE

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 current EU regulation n° 2019/934.*

## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

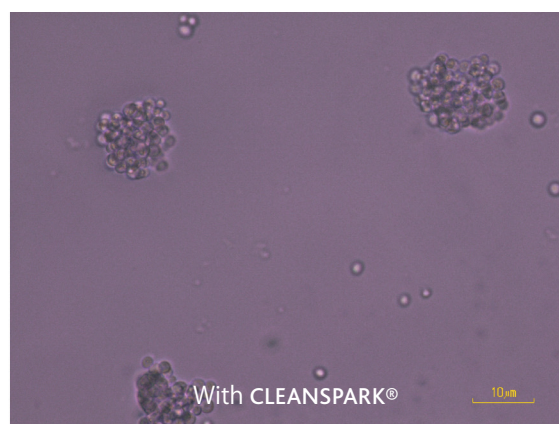
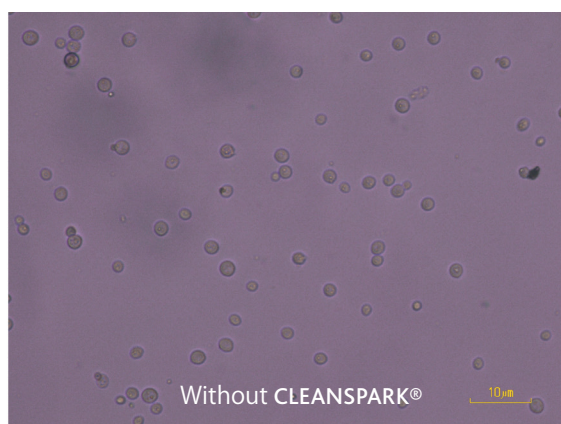
CLEANSPARK® LIQUIDE is a clarification agent used to facilitate remuage operations in the process of sparkling wine production made by "méthode traditionnelle".

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

CLEANSPARK® LIQUIDE is completely organoleptically neutral.

CLEANSPARK® LIQUIDE 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® LIQUIDE addition on yeasts.

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

## PHYSICAL CHARACTERISTICS

Aspect ..... Liquid

Colour ..... Light beige

## CHEMICAL ANALYSIS

Concentration in bentonite (g/L) .....  $45.0 \pm 0.2$

Concentration in alginate (g/L) .....  $5.0 \pm 0.1$

pH .....  $3.5 \pm 0.5$

Dry matter (%) .....  $4.5 \pm 0.3$

SO<sub>2</sub> concentration (g/L) .....  $1.5 \pm 0.5$

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- Never add **CLEANSARK® LIQUIDE** directly to the tank.
- Check the live yeast population, which must be around 1 and  $2 \times 10^6$  cells per mL of wine.
- To prepare the liqueur, add the sugar to the wine, then the rehydrated yeasts and finally the other components of the recipe; **CLEANSARK® LIQUIDE** 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 **OENODOSEUR** 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.

### DOSAGE

60 to 100 mL/hL of wine to be bottled.

### IMPLEMENTATION

Shake well before use. Prepare as a 25% solution in cold water before use (1L **CLEANSARK® LIQUIDE** 3L water). Considering the total number of dead yeast to eliminate after the « prise de mousse », the dose of **CLEANSARK® LIQUIDE** must correspond to about 10 mL/hL per million cells/mL.

## STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature (10 - 20 °C), in its original, unopened packaging.
- Optimal Date of Use: 1 year.
- Do not use opened packaging.

## PACKAGING

Bottle of 1L, 5L and 10L.

