

# ADJUVANT 92 POUDRE

Bentonite - Alginate

**ADJUVANT 92 IS THE LATEST GENERATION  
FILMED DEPOSIT – EASY AND RAPID RIDDLING**

## CHARACTERISTICS

- ◆ **ADJUVANT 92 POUDRE** is a latest generation riddling adjuvant. It contains alginic and mineral colloids.  
Alginic colloids trap the yeasts because their composition is close to those of certain constituents of the yeasts' cell walls. Mineral colloids make the mass of the deposit heavier and pack it. Each batch of each constituent is carefully controlled by entirely original tests.
- ◆ Once it is injected in the wine, **ADJUVANT 92 POUDRE** flocculates and collects all the particles of the cloudiness. Yeasts are energetically trapped in the flakes.
- ◆ When bottled on slats, **ADJUVANT 92 POUDRE** coats the glass to which it does not adhere and forms an isolating layer. The yeasts are contained in this layer and multiply.  
After 4 months on slats, the deposit resembles a film that coats the glass along a width of 5 cm. This film rolls on the sides.
- ◆ **ADJUVANT 92 POUDRE** could be used for automated or traditionnal hand riddling, but in that case it's not recommended to do "poignetage"(that literally means "wrist shaking").  
During riddling, **ADJUVANT 92 POUDRE** slides quickly towards the neck in a consistent manner and without leaving traces on the glass.  
It is perfectly effective on stands, but its formula was developed for ultra-rapid riddling obtained by the GYROPALETE method, combined with the TSR 504.

## COMPOSITION

- ◆ **ADJUVANT 92 POUDRE** is prepared from several carefully selected bentonites and alginates.

## APPLICATIONS RATES

- ◆ 3 to 4 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 bottled.





## INSTRUCTIONS FOR USE

First it is essential to make a liquid suspension into water.

For the suspension of **ADJUVANT 92**, use preferably a tank equipped with a central agitator. For smaller preparations, use a fast electric drill (about 2000 turns per minute) fitted with a propeller.

To make a 100-litre **ADJUVANT 92** suspension:

- ◆ Put 80 litres of cold drinkable water (never use wine).
- ◆ Stir the water up.
- ◆ Sprinkle the water with **ADJUVANT 92 POUDRE** while riddling. The proportion is 40 grams per litre, that is to say 4 kilos of powder.
- ◆ Let stir for an hour.
- ◆ After that, stop the riddling, then add water up to 100 litres of solution, stir again for 5 minutes.
- ◆ Let it rest for 24 to 48 hours to make the preparation swell.
- ◆ Before use or before the packaging, start the riddling again and maintain it.
- ◆ If the preparation is to be used beyond a week, add 7 mL of Baktol 150 per litre of Liquid Adjuvant.

Use the liquid suspension at the rate of 6 to 8 cL/hL (60 to 80 mL/hL) of wine to bottle.

Dilute the solution again to 2 parts water before use.

Separate the quantity of starter required for bottling and add it to the required quantity of adjuvant using a union. Maintain in contact for about 30 minutes.

Then, incorporate the yeast + adjuvant mixture to the wine + liquor mixture.  
Mix thoroughly.

Maintain stirring throughout bottling.

## PACKAGING

- ◆ 5kg bag – carton of 4x 5kg

## STORAGE

- ◆ Full original sealed packaging, store in a dry and odourless environment, out of light.
- ◆ Once opened, use quickly.