

PHOSPHATES MAZURE

VINIFICATION - CLARIFICATION

➤ OENOLOGICAL APPLICATIONS

PHOSPHATES MAZURE is a coadjuvant which prevent particles from sticking to the sides of bottles during riddling, this helps to form an intact sediment at the neck of the bottle.

PHOSPHATES MAZURE complements the action of CLARIFIANT S.

➤ INSTRUCTIONS FOR USE

Shake the container well before use. Add PHOSPHATES MAZURE at the same time as CLARIFIANT S prior to the tirage after sugar and yeast have been added. Ensure thorough and continuous mixing during the tirage.

➤ DOSE RATE

- 2 to 3 cL/hL of wine
- When used with CLARIFIANT S the following applies:
 - **PHOSPHATES MAZURE** : 2 cL/hL
 - CLARIFIANT S : 6-8 cL/hL

➤ PACKAGING AND STORAGE

- Packs of 1 L, 5 L and 10 L

Store in a dry environment which is well ventilated at a temperature between 5 and 25 °C.

Use immediately after opening.

The recommended use by date is marked on the packaging.