

Multi-component
clarifying dispersion
for traditional bottle
fermentation

Product Description

Sekt-Klar *plus* is a special clarifying dispersion for bottle fermentation according to the traditional method. Besides silicate minerals with clarifying effect, Sekt-Klar *plus* contains a selected alginate. By this the yeast does not stick to the bottle wall even when storage times are longer. Through the improved sedimentation, it is possible to conduct several riddling steps per day.

Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

Aim of Treatment

Preventing the yeast sediment from attaching itself to the bottle walls and improvement of yeast sedimentation and riddling.

Product and Effect

Sekt-Klar *plus* provides for a better sedimentation of the yeast in the course of traditional bottle fermentation and optimizes the riddling process. The alginate prevents that the yeast sticks to the bottle walls and thus a shaking or turning the bottles quickly upside down is no longer required and riddling of the yeast deposit is improved and facilitated, i.e. the sediment is worked on to the cork in reduced time.

Dosage

The recommended dosage is 50-70 mL/100 L cuvée.

Application

Shake well before use. To assure optimal distribution of the product in the base wine, particularly with larger amounts to treat, prepare a suspension of Sekt-Klar *plus* in a 2-3-fold amount of water and subsequently slowly add to the vessel under constant stirring.

Storage

Reseal opened packagings immediately and tightly. Store cool. Protect opened packagings from foreign odours.