

PHOSPHATES MAZURE

CLARIFICATION - FINING OF MUSTS

➤ 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.