

Clarifying suspension as
riddling aid for bottle
fermentation

Product Description

Erbslöh CompactLees is a silicate suspension for the traditional bottle fermentation of sparkling wine. The silicates contained in the product lead to a quick agglomeration with the lees. Secure dosing is assured by the exact homogeneity of the suspension.

The treatment aim is to optimize the riddling process by rapid and complete settling of the yeast. The quicker sedimentation of the lees prevents the yeast from sticking to the bottle walls and it is possible to conduct several riddling steps per day. Thus riddling of the yeast deposit is improved and accelerated, i.e., the sediment is worked on to the cork in significantly reduced time.

Erbslöh CompactLees complies with the current purity requirements of the laws and regulations relevant for beverage treatment. Parameters of importance are proved by laboratory quality control.

Dosage

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

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

Storage

Store cool and dry. Reseal opened packagings immediately and tightly. Use up opened packagings within 1-2 weeks and protect from foreign odours.