Alginate E2F®

SABLE EN PERSON FRIEND

Liquid formulation of calcium bentonite and potassium alginate, Alginate E2F[®] is an adjuvant for tirage that facilitates riddling operations on sparkling wines using the traditional method.



PRODUCT CHARACTERISTICS

- Formulation: Liquid preparation of calcium bentonite (E558) and potassium alginate (E402). Contains sulphites (E 220).
- Enological benefits: Alginate E2F[®] is a liquid clarification adjuvant, the result of a complex formulation of bentonite selected for its low deproteinising capacity, and alginate selected for its compacting potential. It has no organoleptic impact on the wine and helps to shorten riddling time using racks or automatic machines, with all types of yeasts (agglomerating or traditional).

Thanks to its original formulation, Alginate E2F[®] coats yeast as soon as it is added: the yeast are thus isolated during the bottle ageing period and do not stick to the bottle. Alginate E2F[®] forms a compact deposit that **does not stick** and is **easy to remove**.



DIRECTIONS FOR USE

- Dilute Alginate E2F[®] in three times its volume of cold water before use (1L for 3L of cold water). Never add it directly to the tank, without prior dissolution. Alginate E2F[®] is added last to the wine ready for bottling (already blended with sugar, yeast culture and other components of the liqueur). It is recommended to keep mixing the liqueur blend during the entire operation. Add Alginate E2F[®] progressively to ensure a good homogenisation and obtain an immediate mixture. The use of a dosing pump is strongly recommended.
- It is imperative not to shake the bottles before riddling in order to avoid the resuspension of the lees, which could lead to the formation of "floats" that are difficult to remove.
- **Dosage:** 7 to 10 cL/hL of wine to bottle. *Reminder: the yeast population at bottling should be between 1 and 2.10⁶ cells/mL of wine.*

SPECIFICATIONS

PHYSICAL

• Appearance & colour: Grey beige liquid

CHEMICAL

- Sulfur dioxyde (E220): 1,5 ± 0,5 g/L
- pH: 3,5 ± 0,5
- **Dry goods:** $4,5 \pm 0,3 \%$

LIMITS

- Iron: < 550 mg/kg
- Arsenic: < 3 mg/kg
- Lead: < 5 mg/kg
- Mercury: < 1 mg/kg



PACKAGING & CONSERVATION

- 10 kg cans.
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/07-07-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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