



CLARMOST

Clarifier and refinement aid for musts

→ OENOLOGICAL INTEREST

- Complex protein clarifier for the clarification of musts.
- Specific adsorption of bitterness.
- It can be used in flotation and sedimentation.
- Associated with the SILICE OENOLIA® gel, it accelerates sedimentation.
- Specific for crushed grapes or for grapes deriving from vines that have undergone water stress
- It allows to eliminate the bitterness and astringency of the drainage and fine pressing must of sparkling wines

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

- Partially hydrolysed pork gelatin
- Hot soluble pork gelatin
- Gelatine
- Potassium metabisulfite (SO₂ at 4 g/l)
- Anhydrous Citric Acid
- PVPP
- Does not contain GMOs and has not undergone ionising treatments

CLARMOST® complies with the standards of the International Oenological Codex

→ DOSES OF USE

- From 50 to 200 ml/hl
- Static racking:
 - o For a specific action against polyphenols, add CLARMOST® at the start of racking, followed by half a dose of SILICE OENOLIA®.
 - o To optimise clarification, add SILICE OENOLIA® first.
- Flotation racking: add to Venturi pipe or metering pump during flotation.



CLARMOST

→ PRECAUTIONS FOR USE

- After opening, use quickly.
- CLARMOST® can gel at temperatures below 10°C

→ STORAGE AND PACKAGING

- 10 litre canisters
- 1000 litre BIG canisters.

Store in the original sealed packaging in a dry and odour-free place in temperate rooms.
Do not expose to temperatures below 10°C