



FORTIFIA CRISTAL

Adjuvant for sparkling wines.

→ OENOLOGICAL INTEREST

- Classic method: facilitates the sedimentation of bento-alginate lees (**ADJUVANT CRISTAL A**)
- Charmat: improves clarification and contributes to the structure of base wines.
- Prevents the onset of reductive notes
- Improves the redox capacity of wines during aging on the lees

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

- Selected oak and chestnut tannins extracted in water
- Copper sulfate: maximum content of copper 1 g/L
- Potassium metabisulfite as a preservative: maximum content of SO₂, 1.2 g/L

For oenological use, in compliance with the International Oenological Code.

→ DOSAGE

- Classic method: from 10 to 30 ml/hL
- Charmat: from 20 to 60 ml/hL

→ INSTRUCTIONS FOR USE

- Classic method: mix directly with the wine at the moment of sugar addition.
- Charmat: add directly to the wine before adding yeast.



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➡ ADDITIONAL INFORMATION

- The simultaneous addition of riddling agent, gum arabic or yeast is not recommended.
- Not suitable for sulfite-free or organic winemaking.

➡ STORAGE AND PACKAGING

Store in the original sealed package, away from light, in a dry and odorless place, and at room temperature. Respect the expiration date indicated on the package. Use quickly after opening.

- 1 L bottle in 20 L carton (20 × 1 L)
- 5 L jugs