



Erbslöh CompactLees 1 kg

Special product for making sparkling wines, improving the sedimentation of yeast in bottle fermentation. Prevents the yeast from sticking to the wall of the bottle and ensures a proper clearing after fermentation. Simplifies disgorging. Content: 1 kg. Dosage: 50-70 ml/100 litre wine. Added just before bottling.

How to determine which fining agent to use?

Trial and error is still one of the easiest and best methods; take a few samples from the wine that needs to be clarified/fined and put them in test tubes. Add a few millilitres or grammes of a different fining agent to each test tube. Another test tube of wine/juice with pecto enzyme and one with alpha-amylase (in starchy fruit) are helpful. Leave to clear for a few hours and you will see which fining agent gives the best result!



Specification

Packing dimensions and weight:

Weight	1 kg
Length	21.4 cm
Height	9 cm
Width	9 cm
EAN code	4032299892925