



# CompactLees

Riddling aid for bottle fermentation of sparkling wine

## Product description

CompactLees is a silicate suspension for use in traditional “méthode champenoise” bottle fermentation of sparkling wine. The silicates composition causes rapid agglomeration with the yeast sediment. Safe dosing is ensured through the suspension’s precise homogeneity.

The objective is to optimise the riddling process through full and rapid yeast sedimentation. Faster sediment deposition prevents yeast adhesion to the bottle wall, allowing several riddling steps to be performed in a day. It is therefore possible to compact the sediment deposit in a much shorter time.

Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

## Dosage

Typical volumes are 50 - 70 mL per 100 L cuvée.

The suspension must be shaken well before use. We recommend dilution with two to three times the volume of water to achieve optimum distribution in the base wine when using larger volumes. This batch is slowly added to the main tank, stirring all the time.

## Storage

Store in a cool, dry place. Always close opened packs tightly. Opened packs should be used within 1 - 2 weeks and should not be exposed to foreign odours.