

COMPACTLEES



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Riddling aid for bottle fermentation of sparkling wine

The silicates composition causes rapid agglomeration with the yeast sediment, which optimises the riddling process through full and rapid yeast sedimentation.

At a glance:

Product Silicate suspension

Range of use Traditional "méthode champenoise" bottle fermentation



Goal Compacts the sediment deposit in a much shorter time

Special features

Faster sediment deposition prevents yeast adhesion to the bottle wall

Several riddling steps can be performed per day

Dosage 50 - 70 mL/100 L cuvée

Packaging unit 1 kg

10 kg

