

INOBENT™

CLARIFICATION - FINING OF MUSTS



ŒNOLOGICAL APPLICATIONS

INOBENT™ assists the formation of a good sediment at the end of alcoholic fermentation.

Inobent has a low/medium impact on proteins stability in wine, whilst ensuring the necessary elements for a secondary fermentation are retained.

The fine particles of montmorillonite help to minimise lump formation ensuring a high capacity for colloid removal. It also assists filtration and cold stabilisation.



INSTRUCTIONS FOR USE

Gradually add to 20 times its volume of cold water. Leave to swell for 6 to 12 hours and add via a remontage.



DOSE RATE

- 20 to 100 g/hL must
- 10 to 50 g/hL white wine



PACKAGING AND STORAGE

- Packs of 1 kg, 5 kg and 25 kg

Store in a dry environment which is well ventilated at a temperature between 5 and 25°C.

The recommended use by date is marked on the packaging.