



BENTOSTAB POUDRE

De-proteinizing bentonite

Description :

During winemaking on white or rose grape juice (during alcoholic fermentation), **BENTOSTAB** helps clarification and proteins precipitation.

On white wines, used as a fining agent, **BENTOSTAB** allows the stabilisation of wine against proteic casse.

The smoothness of montmorillonite particles of **BENTOSTAB** allows an optimal capacity to expand in water and a great performance for colloids adsorption.

BENTOSTAB ensures proteic stability and will increase ability of wine for 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 :

- 30 g to 100 g/hL on must.
- 10 g à 70 g/hL on wine.

Packaging and shelf life :

- 1 kg, 5 kg, 25 kg bags.

Store in a dry, odourless environment which is well ventilated at a temperature of less than 25°C.

The recommended use by date of **BENTOSTAB** is marked on the packaging.