

BENTOSTAB™ POUDRE

CLARIFICATION - FINING OF MUSTS

Activated sodium bentonite, deproteinising (hydrated alumina silicates belonging to the montmorillonite group)

➤ ŒNOLOGICAL APPLICATIONS

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

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

The smoothness of montmorillonites particules of **BENTOSTAB™ POUDRE** allows an optimal capacity to exchander in water and a great performance for colloids adsorption.

BENTOSTAB™ POUDRE ensures proteic stability and will increase ability of wine for cold stabilisation.

➤ INSTRUCTIONS FOR USE

Add **BENTOSTAB™ POUDRE** to 10 times its weight in water, stirring vigorously to avoid lumps. Leave the suspension to hydrate for 6 to 24 hours, stirring every 6 hours.

Shake vigorously to obtain a homogeneous preparation before incorporating into the tank using a bonding connector or by stirring to homogenise it. The use of hot water (50°C) is recommended to optimise rehydration.

➤ DOSE RATE

- On must: 30 to 100 g/hL
- On wine: 10 to 70 g/hL

The dosage should be based on the protein instability of the wines, refer to the protein stability tests carried out in the laboratory.

➤ PACKAGING AND STORAGE

- 1 kg, 5 kg, 25 kg bags.

Store in a dry, well-ventilated, odour-free room at a temperature of between 5 and 25°C.

Once dissolved, the preparation must be used quickly.