

BENTEFF

Bentonite specifically developed for sparkling wines

CHARACTERISTICS

The bentonite contained in **BENTEFF** has been specifically selected to meet two essential criteria with regards to sparkling wines :

- Foam protection and quality
- Colloidal stability of wines.

Colloidal stability is crucial as it affects sparkling wine production steps such as filtration, tartaric stabilization and riddling.

OENOLOGICAL PROPERTIES

- Removes proteins that are responsible for protein breakdown.
- Removes polyphenols oxidases that are responsible for wine oxidation.
- Binds residual anthocyanins in white wines produced with red grapes.
- Removes polysaccharides that are responsible for filtration, tartaric stabilization or riddling problems.

APPLICATION FIELD

BENTEFF can be used with pre-fermenting or fermenting musts as well as wines.

APPLICATION RATE

- Pre-fermentation or fermentation treatment: 15 to 25 g/hL
- Wine treatment: 10 to 15 g/hL.

INSTRUCTIONS FOR USE

Pour the content of the sachet in water to achieve a 50 g/L mixture (5%). Allow to swell for 3 hours minimum, 12 hours if possible and then add to must or wine while ensuring proper homogenization.

PACKAGING

25 kg bag.

STORAGE

Store unopened package away from light in a dry and odourless area.
Opened package: use quickly.

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