



Solutions for wine making

Bentosol Protect

Natural bentonite with sodium for the fining and the protein stabilization of musts and wines. Bentosol protect respects the aromatic quality of the wines.

OENOLOGICAL INTEREST

- > Very low aromatic dragging even when it's used in high doses.
- > Presents a great efficiency even in elevated pH conditions (>3,4) .
- > It leads to a low height of lees.

QUANTITIES TO USE

- > Vinification: 50 to 100 g/hl
- > Fining: 20 to 50 g/hl
- > Protein stabilization: Determine the dose by making a test of protein stabilization. (Consult your oenologist).

INSTRUCTIONS TO USE

- > **Preparation:** Mix **Bentosol protect** slowly with 10 times its weight in water, stirring constantly. Let inflate between 4 and 12 hours.
- > **Incorporation:** Stir again and dissolve before incorporating to the must or to the wine by pumping over in order to ensure a homogeneous distribution.

PACKAGING

- > 1 and 25 Kg Bag.

PRESERVATION

- > Keep in an airy place, in its original hermetically sealed package.

